

**Christmas
Cottage
Holiday
Cookbook
1982 Edition**

Christmas Cottage Boutique
Phoenix/Mesa, Arizona

It has been said that at Christmas time, "man is bigger and is better in his part", and that he is very near to what God intended him to be all along. I believe this is true. Never is there a time during the year when hearts are more open, smiles more bright, tears more ready at hand, and love so bounteous and unifying.

For this reason, a group of friends and neighbors have compiled their most cherished recipes together to share their love of the holiday season with you. It is our hope that this Holiday Cookbook will add even a touch more warmth, excitement, and goodwill to your holiday season, and that it will become a cherished keepsake in your family from one generation to the next. God bless you and may your joys be full this special time of year.

*Debbie Rogers
Christmas Cottage
Chairman*

Copyright © 1982

By

COOKBOOK PUBLISHERS, INC.

All rights reserved. No part of this publication may be reproduced or transmitted in any form by any means, electronic or mechanical, including photocopy, recording, or any information storage or retrieval system, without permission in writing from the publisher, except by a reviewer who wishes to quote brief passages in connection with a review written for inclusion in a magazine, newspaper, or broadcast.

Published and Printed By
Cookbook Publishers, Inc.

West Coast Branch
Box C-9004
Everett, Washington 98206

Home Office
P.O. Box 12918
Lenexa, Kansas 66212

THIS BOOK includes the finest plastic ring binders available, BUT, like most plastics, the BINDERS CAN BE DAMAGED BY EXCESSIVE HEAT, so AVOID exposing them to the direct rays of the SUN, or excessive heat such as IN A CAR on a hot day, or on the top of the kitchen STOVE. If not exposed to heat, the binders will last indefinitely.

OFFICERS AND MEMBERS

Cookbook Chairman - Judy Davidson

Cookbook Committee

*Betty Beaty
Yoland McInelly
Julie Lines
Paula Brown*

CHRISTMAS COTTAGE MEMBERS

<i>Debbie Rogers</i>	<i>Debbie Pierce</i>
<i>Carolyn Eaton</i>	<i>Lori Shumway</i>
<i>Olivia Anderson</i>	<i>Debbie McCarty</i>
<i>Joan Johnson</i>	<i>Cathy Taylor</i>
<i>Sue Raile</i>	<i>Deniece Burden</i>
<i>Kathy Willis</i>	<i>Barb Mortenson</i>
<i>Dawn Troilo</i>	<i>Debe Ridgeway</i>
<i>Karen Coker</i>	<i>Lois Daly</i>
<i>Cindy Peden</i>	<i>Mindy Wright</i>
<i>Gail McClure</i>	<i>Pat Frost</i>
<i>Ana Hall</i>	<i>Debbie Freestone</i>
	<i>Stephanie Chamberlain</i>

FROM MOM'S OVEN

*Mom a-workin' in the kitchen
And I'm a-trying with all my might
Working with a pen and pencil
I'm a-trying words to write.*

*It's Mom's day today for bakin'
What she's bakin' I can tell
I know without looking
Yes, I know just by the smell.*

*When it's baked to perfection
Then the oven door goes down
Quickly takes out and dumps them
Dripping sugar, golden brown.*

*And those smells are so disturbing
Odors wafted round my head
Just can't keep mind a-workin'
Mom's a-makin' cinnamon bread.*

*Milo Wiltbank
White Mountain Poet*

TABLE OF CONTENTS

Appetizers, Pickles, Relishes - - - - -	3
Soups, Salads, Vegetables - - - - -	9
Main Dishes - - - - -	25
Breads, Rolls, Pastries - - - - -	47
Cakes, Cookies, Desserts - - - - -	69
Candy, Jelly, Preserves - - - - -	111
Beverages, Microwave, Miscellaneous - -	123

Appetizers, Pickles, Relishes

APPETIZERS,
PICKLES, RELISHES



A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

APPETIZER

Water chestnuts
Granulated sugar

Soy sauce
Bacon

Soak water chestnuts in soy sauce for several hours or overnight. Roll in sugar and then wrap with small piece of raw bacon. Use toothpick to secure bacon. Just before serving, place under broiler and broil until bacon is done, turning once. Put on warmer tray. These can be prepared a few hours ahead of time and refrigerate, then you can broil when ready to serve.

Sue Raile

SWEET-N-SOUR MEATBALLS

Meatballs:

1 lb. ground beef
1 1/2 c. white bread
crumbs

1 pkg. dry onion soup mix
1 egg
1 Tbsp. parsley flakes

Sauce:

1 c. catsup
1/3 c. lemon juice

1/3 c. grape jelly

Mix meatball ingredients in bowl. Form 1 inch balls and place on baking sheet. Mix sauce ingredients well and pour over meatballs. Bake at 350° for 45 minutes.

These meatballs are great kept warm in a fondue or served over rice as a main dish!

Debbie Rogers

SESAME PORK TIDBITS WITH SWEET & SOUR SAUCE

1 1/2 lb. boneless
pork loin
1/2 c. cornstarch
1/4 c. teriyaki sauce

3 Tbsp. sesame seed,
lightly toasted
3 c. vegetable oil

Sweet-n-Sour Sauce:

1/4 c. sugar	1/4 c. water
1/4 c. vinegar	1 Tbsp. teriyaki sauce
1/4 c. catsup	1 1/2 tsp. cornstarch

Cut pork into 1 inch cubes. Set aside. Thoroughly combine cornstarch, teriyaki sauce and sesame seeds in bowl. Mixture will be stiff. Stir pork cubes and let stand 30 minutes.

Meanwhile, combine all ingredients for Sweet-n-Sour Sauce in saucepan. Cook over high heat, stirring constantly, until thickened. Set aside and keep warm. Heat oil in saucepan. Add 1/3 of the pork pieces and cook until golden brown. Remove and drain on paper towels. Repeat with remaining pork. Serve immediately with Sweet-n-Sour Sauce. Makes approximately 3 dozen appetizers.

Debbie Rogers

CLAM DIP

1 (8 oz.) cream cheese	Dash of Worcestershire sauce
1 Tbsp. chopped onions	2 Tbsp. salad dressing
1 can minced clams	1 Tbsp. lemon juice
(pour 1/4 juice away)	1/2 tsp. garlic salt
	1 can canned milk

Mix all ingredients in blender except for canned milk. Add canned milk until it reaches the texture you would like. Serve chilled.

Julie Lines

VELVEETA CHEESE DIP

1 (4 1/2 oz.) can diced green chilies	1 small onion, finely chopped
1 (1 lb.) pkg. Velveeta cheese	2 Tbsp. chopped tomatoes
	Garlic to taste
	Potato or corn chips

Melt cheese in top of double boiler. Add remaining ingredients. Heat through. Serve hot or cold with chips. Yield: 2 cups.

Debbie Freestone

GUACAMOLE DIP

10 ripe avocados (8 c.), mashed	3/4 c. chopped onion
1/2 c. fresh lime juice	3/4 c. chopped tomato
1 1/2 to 2 tsp. bottled red pepper sauce	2 tsp. salt
	1 tsp. pepper
	5 (5 1/2 oz.) pkg. tortilla chips

Peel avocados and remove pits. In large bowl, mash avocados with pastry blender or fork until consistency of cottage cheese. Add lime juice, red pepper sauce, onion, tomato, salt and pepper. Stir until well mixed. Place pits in dip until ready to serve, then remove them.

Debbie Pierce

FRESH FRUIT SAUCE OR DIP

1 (8 oz.) pkg. of cream cheese, softened	1 jar marshmallow creme
---	-------------------------

Combine and mix until smooth.
Delicious for dipping fresh fruit and melon pieces.

Ana M. Hall

VEGETABLE DILL DIP

1 1/2 c. real mayonnaise	2 Tbsp. dill weed
1 1/2 c. sour cream	2 Tbsp. Beau Monde seasoning (by Spice Island)
2 Tbsp. dry parsley	
2 Tbsp. dry green onion	

Combine and chill for twenty-four hours.

Dawn Troilo

BEAN DIP

#2 1/2 can spiced, refried beans	1 pt. sour cream
1 pkg. taco seasoning	Grated Cheddar or Longhorn cheese
Large size guacamole dip	Diced tomatoes (optional)
1 chopped onion, sauteed in butter	

Spread beans in 9x13 inch baking dish which you have sprayed with Pam or greased. Sprinkle with taco seasoning. Spread next 3 ingredients over all in order given. If tomatoes are used, add them next. Finally cover with cheese. Bake in 350° oven until cheese melts. Serve with Frito or corn chips.

Sue Raile

HAMBURGER CHILI DIP

1 lb. hamburger, lean	1 can tomatoes
1 lb. American cheese	Doritos
1 can green chilies	

Brown hamburger. Put beef and remaining ingredients in a crock-pot or fondue dish. Stir till cheese melts. Serve warm with Doritos.

Debbie Rogers

MEXICAN FIESTA DIP

2 c. sour cream	3/4 c. grated Longhorn cheese
6 tsp. taco seasoning mix (or to taste)	3 or 4 green onions, chopped
1 avocado, mashed with a dash of lemon juice	1 medium tomato, diced
	Chopped olives

Mix together sour cream and taco seasoning mix; spread on serving plate. Spread avocado on top; sprinkle with cheese. Sprinkle green onions on, then add tomatoes. Garnish with chopped olives and serve with tortilla chips.

Lodema Ellsworth

2 STEP ACAPULCO DIP

1 large box Velveeta cheese 1 can Ortega Acapulco salsa

Combine ingredients together and melt in microwave or over stove. If possible, keep warm, or reheat occasionally.

Dawn Troilo

HOT SAUCE

Dice fine:

2 tomatoes 1 avocado
1 onion

Then add:

1 (4.5 oz.) can diced 1 (8 oz.) can El Pato sauce
 green chilies 1 (8 oz.) can tomato sauce
1 (7 oz.) can green
 chile salsa

Combine all ingredients. Add salt, pepper, garlic salt to taste. Better if sets while.

Debbie Freestone, Mindy Wright

MUSTARD RELISH

8-12 large cucumbers	2 2/3 c. water
1 large cauliflower	5 c. vinegar
2 large onions	6 c. sugar
2 green peppers	1 Tbsp. celery seed
1 red pepper	1 c. flour
1/2 c. salt	6 Tbsp. dry mustard
5 c. water	1 Tbsp. turmeric

Put vegetables through food chopper. Put in large bowl with salt and 5 cups water. Let stand 1 hour and drain. Put 2 2/3 cups water, vinegar in pan and heat. In a bowl, mix sugar, celery seed, flour, dry mustard and turmeric and stir. Add some of the vinegar water to make a thick paste. Stir. When paste is ready, add it to remaining vinegar water in pan and cook slowly until it is like thin gravy. Add vegetables and cook slowly for 20 minutes. Can--open kettle method.

Carolyn Eaton

**** NOTES ****

Soups, Salads, Vegetables

SOUPS, SALADS,
VEGETABLES



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12" sheet cake 1½ 10" layer cakes	1 12×20" sheet cake 3 10" layer cakes	2 12×20" sheets cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SOUPS, SALADS, VEGETABLES

CLAM CHOWDER

3 cans chopped clams	1 qt. half & half
2 c. cubed potatoes	1 c. chopped celery
1 c. chopped onion	1/2 tsp. salt
3/4 c. flour	3/4 c. real butter
1/2 tsp. sugar	Salt to taste

Cook potatoes, celery and onion in clam juice and water; boil until tender. Make white sauce with flour, salt, pepper, butter, sugar and half & half. Mix all together and heat. If it is too rich, add a little milk.

This clam chowder is the best.

Cindy Peden

POTATO CHEESE SOUP

6 slices crisp bacon	2 cans cream of chicken soup
1 c. onions	2 soup cans milk
2 c. cubed potatoes	1/2 c. grated cheese
1 c. water	1 tsp. salt
	1 Tbsp. parsley

Drain all but 2 tablespoons of the grease from bacon. Saute onions. Add potatoes and water. Cook until tender. Add soup, milk, salt and cheese. Heat but don't boil. Garnish with crumbled bacon and parsley.

Judy Davidson

MEXICAN MEATBALL SOUP

2 (16 oz.) cans stewed tomatoes	1 (8 oz.) can Niblets corn
	1/8 c. parsley flakes

Meatballs:

1 lb. ground round	1/4 c. bread crumbs
1/4 c. Parmesan cheese	1 egg

1. Simmer 1 (16 ounce) can of stewed tomatoes.
2. Add parsley flakes.
3. Mix meat loaf mixture and roll into 1 inch balls.
4. Drop into stewed tomatoes, one at a time so they won't stick together.
5. Cook for 1/2 hour on simmer.
6. Add corn. Add water as needed.

Joan Johnson

LENTIL SOUP

- | | |
|---|--------------------------|
| 1 1/2 Tbsp. oil | 2 large carrots |
| 1 1/2 c. chopped onion | 2 stalks celery |
| 2 c. dried lentil, picked
and washed | Basil (season to taste) |
| 2 qt. cold water | 2 c. tomato juice |
| 2 potatoes | 1 bunch shredded spinach |
| | Grated Swiss cheese |

Saute onions in oil; add lentils, water, potatoes, carrots, celery, basil (any other seasonings). Simmer for 2 hours. Add tomato juice and spinach. Simmer about 5 minutes to reheat.

Stephanie Chamberlain

POTATO SHRIMP SALAD

- | | |
|----------------------|-----------------------------|
| 10 new potatoes | 3 stalks celery |
| 1 jar pimentos | 2 tsp. Lawry's lemon pepper |
| 1/2 can black olives | 1 onion |
| 1 cucumber | 2 c. Best Foods mayonnaise |
| 1 can shrimp | |

Boil and peel potatoes. Dice potatoes and place in bowl. Add pimentos, chopped black olives, chopped cucumbers, shrimp, chopped celery, onion and lemon pepper. Add mayonnaise till salad is gooey. Serve cold. Garnish with black olives, cherry tomatoes, pimentos or shrimp.

Debbie Rogers

BEAN SALAD

1/3 c. oil
1/3 c. vinegar

2/3 c. sugar

Mix. Add:

1 can kidney beans
and juice
1 can garbanzo beans

1 can green beans
Onion slices

Drain garbanzo beans and green beans. Mix all together and refrigerate for 24 hours.

Deniece Burden

SWEET & SOUR BEAN SALAD

2 cans green beans
1 can garbanzo beans

1 red sweet onion, sliced
into rings

Dressing:

1 tsp. salt
1/2 c. cider vinegar
1/2 c. tarragon wine
vinegar

1/2 c. salad oil
2/3 c. sugar
Seasoned pepper and garlic
salt to taste

Combine beans and onion. Combine other ingredients in jar and shake. Combine in bowl and let marinate. Stir or shake occasionally.

Dawn Troilo

BROCCOLI SALAD

2 pkg. chopped broccoli,
cooked and drained
(or 1 lb. pkg.)
1 1/2 c. chopped celery
1/4 c. chopped onion

3 hard-boiled, chopped eggs
1 c. mayonnaise
1 tsp. dill weed
1 tsp. lemon juice

Mix well; chill and serve.

Mary Hall

YUMMY LAYERED SALAD

First Layer: Lettuce.

10 oz. frozen peas
Chopped onion
(red or green)

1 can water chestnuts,
sliced

Cover with layer mayonnaise. Sprinkle generously with Parmesan cheese and 2 tablespoons white sugar. Add sliced green pepper, chopped tomatoes, 4 hard-boiled eggs (sliced), bacon bits or Bac-Os, and salad seasoning. Let sit overnight. Ham and cheese can be added for a main course salad. Other veggies such as sliced fresh mushrooms or cauliflower can also be used.

Dawn Troilo

CHICKEN MOUSSE

1 (3 oz.) pkg. Jell-O lemon or orange-pineapple gelatin	Dash of cayenne 2 Tbsp. vinegar
1/2 tsp. salt	1/3 c. whipping cream
1 3/4 c. boiling chicken broth	1/3 c. mayonnaise
1 c. chopped chicken	1 c. chopped celery
	1 Tbsp. chopped pimiento

Dissolve Jell-O and salt in boiling broth. Add cayenne and vinegar; chill until very thick. Whip the cream. Fold cream and mayonnaise into gelatin, blending well, then fold in remaining ingredients. Pour into a 1-quart mold or individual molds. Chill until firm. Unmold. Makes 4 (1-cup) servings.

Note: For decorative salad, pour 1/4 cup gelatin into 1-quart ring mold before adding cream and mayonnaise. Arrange additional pimiento in gelatin. Chill until set but not firm, then gently spoon chicken mousse into mold. Chill until firm; unmold. Fill center of ring with potato salad.

Debra McCarty

SWEET AND SOUR CUCUMBERS

2 medium cucumbers, peeled	1/2 tsp. salt
1/4 c. sugar	1/4 tsp. ground pepper
1/2 c. tarragon or chilled vinegar	1 Tbsp. minced parsley

Score cucumbers lengthwise with fork and slice very thin. Put on paper towels and blot gently dry. Put in bowl. Mix 1/4 cup water and remaining ingredients and pour over cucumbers. Toss lightly and chill several hours before serving. Yields 6 servings.

Patricia Frost

CRANBERRY SALAD

1 c. whipping cream	1 lb. can whole cranberry sauce
1/4 c. sugar	1/2 small can frozen orange juice, thawed
Dash salt	
2 Tbsp. mayonnaise	

Whip together whipping cream, sugar and salt. Stir in cranberry sauce, mayonnaise and thawed orange juice. Freeze.

Cathy Taylor

LEMON/CRANBERRY HOLIDAY SALAD

1 small pkg. raspberry jello	1 small pkg. lemon jello
1 small can cranberry sauce	1 c. Miracle Whip
	1 small can crushed pineapple
	1 (3 oz.) cream cheese

Dissolve raspberry jello in 1 cup boiling water. Add cranberry sauce and pour into a mold and set. Dissolve lemon jello in 1 cup boiling water. Add Miracle Whip, pineapple (well-drained) and cream cheese. Stir till cream cheese is dissolved. Pour over raspberry jello and let set.

Debbie Rogers

HOLIDAY CRANBERRY SALAD

1 large raspberry jello	1 can whole cranberry
1 orange, juiced	2 c. grated apples
1 c. crushed pineapple, well-drained	

Filling:

8 oz. cream cheese	3/4 c. nuts
1/2 pt. sour cream	

Dissolve raspberry jello in 2 cups boiling water. Add rest of ingredients and mix well. Pour 1/2 of jello mixture in cake pan and let set. After the bottom half is set, mix cream cheese and sour cream together and spread on jello. Sprinkle with nuts, then add rest of jello mixture and set.

P.S. Every time I take this salad somewhere, I get people commenting on the recipe and loving the salad.

Cindy Peden

WENDY'S APPLE SALAD

Apples	Cream cheese
Nuts	Whipped cream

Syrup:

Water	Cinnamon
Sugar	Red or green food coloring

Peel and core number of apples needed. Make syrup in large fry pan in sufficient quantity to cover bottom half of apple when placed in pan.

Syrup: Water, sugar to taste (make fairly sweet), cinnamon sprinkled generously over top. Add red or green food coloring; heat and stir to dissolve sugar.

Place peeled apples in pan and simmer gently for a few minutes. Watch carefully as apples cook to pieces very quickly. When bottom half is soft to the fork, flip apples and steam other half. When done, remove gently and cool. Fill centers with softened cream cheese with chopped nuts added. Chill. Serve on lettuce leaf with generous dab of whipped cream on top.

Judy Davidson

STRAWBERRY SALAD

2 pkg. strawberry jello	1 large pkg. frozen
2 c. boiling water	strawberries
1 tall can crushed pineapple	2 large, ripe bananas
	1/2 ctn. sour cream

Dissolve jello in boiling water. Add thawed strawberries with juice, undrained pineapple and bananas which have been mashed. Pour half of mixture into 8x12 inch ing dish and chill until set. Keep remaining jello at room temperature. Spread with 1/2 carton sour cream over congealed layer. Cover with remaining jello and chill until firm.

Cathy Taylor

GRAPE SALAD

1 Tbsp. unflavored gelatin	2 c. halved and seeded
1 (6 oz.) can frozen	red Tokay grapes
grape juice	

Soak gelatin in 1/4 cup cold water. Bring 1 cup water to a boil. Add dissolved gelatin and stir. Add frozen grape juice concentrate. Mix well. Add grapes and stir. Chill until gelatin begins to set. Stir to distribute fruit evenly then place in a mold to set.

Lori Shumway

FRESH FRUIT SALAD

1 can pineapple chunks	3 bananas
in natural juices	Juice of 2 lemons
4-5 oranges	

Mix together pineapple with juice, oranges (peeled and sectioned), sliced bananas and lemon juice. Chill.

Kathy Willis

YUM YUM SALAD

1 large Jell-O (lemon and orange)	1 c. sugar
2 c. cold water	2 c. grated cheese
2 (202 size) cans crushed pineapple	2 c. chopped nuts
	2 pkg. Dream Whip

1. Mix first 4 ingredients and bring to boil. Pour into bowl. Chill till nearly set. 2. Fold in last 3 ingredients and chill.

Carolyn Eaton

BROCCOLI CASSEROLE

1/2 c. margarine	2 boxes frozen broccoli
1 onion	1 roll garlic or smoked cheese or 1/2 c. Velveeta cheese
1 jar mushrooms	1/4 c. slivered almonds (optional)
1 can undiluted mushroom soup	

Mince 1 onion and saute in margarine. Add mushrooms and mushroom soup. Cook broccoli until tender. Put broccoli in casserole dish and pour mushroom/onion mixture over top. Stir slightly. Dot cheese on top. Sprinkle almonds on top. Bake at 350° till bubbly.

Delicious served with ham!

Debbie Rogers, Cindy Peden

ZUCCHINI A-LA-KING

4 zucchini	1 can cream of mushroom soup
6 tsp. butter	1/2 c. sour cream
1/2 c. chopped onion	2 1/2 c. croutons
3/4 c. shredded carrots	1 c. grated cheese

Slice zucchini lengthwise and slightly boil. Mix the remaining ingredients together. Put in a pan and layer 1 of zucchini, then sauce, then zucchini, then sauce until all the ingredients are gone. Top with grated cheese.

Julie Lines

BATTER FOR FRIED ZUCCHINI

1 c. flour	1 c. ice water
1/2 tsp. sugar	1 egg
1/2 tsp. salt	2 Tbsp. oil

Dip zucchini in batter and fry in deep oil until brown.

Deniece Burden

MIXED VEGETABLES IN CHEESE SAUCE

1/2 tsp. salt	6 slices American cheese
3 or 4 carrots, sliced	3 Tbsp. milk
1 head broccoli, chopped	1/4 tsp. salt
1 head cauliflower, chopped	1/8 tsp. pepper

Bring 1 1/2 inches of water to boil in a 3 quart saucepan with 1 1/2 teaspoons salt. Add vegetables; bring to boil and cook for 15 minutes.

To make cheese sauce, cook remaining ingredients in a small saucepan or skillet over low heat, stirring occasionally. Add more milk if needed.

You can also make this whole dish in the microwave oven.

Debe Ridgeway

VEGATABLE PIL

1 can mixed vegetables	1/2 c. uncooked rice
1/4 cube butter	1 chicken bouillon cube
1/4 c. onions	

Melt butter; add onions and rice. Cook 5-10 minutes. Add bouillon cube in 1/2 cup water; reduce heat. Simmer 20 minutes. Add mixed vegetables. Can be poured over potatoes.

Yoland McInelly

B-B-Q GREEN BEANS

1 (303) can green beans, 1/2 drained	3 strips bacon, finely chopped
1/3 c. catsup	2 Tbsp. onion, chopped
Tabasco sauce (few drops)	

Combine beans, catsup and Tabasco sauce in quart saucepan. Brown bacon and onions; add to bean mixture and simmer 15-20 minutes.

Carolyn Eaton

YAM AND APPLE CASSEROLE

3-4 yams (sweet potatoes)	6 large cooking apples
------------------------------	------------------------

Sauce:

1 c. sugar	1 c. water
1 tsp. salt	1 c. orange juice
4 Tbsp. cornstarch	

Boil yams and cool, peel and slice or dice. Peel and slice apples (thin.) Place a layer of apples in a buttered baking dish, then a layer of yams. Repeat with a layer of sauce each time. Bake at 350° for 1 hour in a 3 quart baking dish.

Sauce: Mix dry ingredients; add a little liquid to dissolve. Stir into the remaining liquid in saucepan. Cook and stir for about 10 minutes. Add 1 cube margarine. Melt and pour over yams and apples.

Paula Brown

YAM & APPLE BAKE

6-8 large yams	1 c. sugar
5-6 apples	2 c. liquid (juice and water)
1 (20 oz.) can pineapple chunks	3 Tbsp. cornstarch
1/4 lb. butter or margarine	1/4 Tbsp. salt

Boil yams 20 minutes. Cool, peel and slice in rounds. (Can substitute canned yams.) Peel apples; slice as for pie. Drain pineapple; save juice. In a buttered 9x13 inch baking or casserole dish, layer items in this order: yams, apples, pineapple.

Sauce: In saucepan, add butter, sugar, liquid (juice plus enough water to measure 2 cups), cornstarch, salt. Boil till completely dissolved. Pour over yams, apples and pineapple. Bake 1 hour at 350°.

Kathy Willis

SWEET POTATO SOUFFLE

2 (8 oz.) cans sweet potatoes	1 1/2 c. sugar
1 stick margarine	3 eggs
	1 tsp. vanilla

Topping:

3 c. corn flakes	1/2 c. brown sugar
1 stick margarine	1/2 c. pecans, diced

Mash potatoes. Melt margarine; add sugar, eggs and vanilla. Place in baking dish.

Topping: Crush corn flakes. Add melted margarine, brown sugar and nuts. Spread on souffle and bake until brown at 350°.

Patricia Frost

TANGERINE SWEET POTATO CASSEROLE

2 lb. (6 medium) sweet potatoes, cooked and peeled	3 Tbsp. dark rum
1/4 c. butter, melted	1/2 tsp. salt
6 Tbsp. brown sugar, firmly packed	4 tangerines
	2 Tbsp. chopped pecans

Preheat oven to 375°. Whip together sweet potatoes, 2 tablespoons butter, 4 tablespoons sugar, rum and salt. Peel tangerines, removing white membrane. Cut sections from two tangerines into halves, removing seeds. Fold into

sweet potato mixture. Turn into greased 2 quart casserole. Remove seeds from remaining tangerine sections. Arrange on top. Combine remaining butter, sugar and pecans. Sprinkle over top and bake for 30 minutes.

Cathy Taylor

FRENCH ONION PIE

Pastry for 1 (9 inch) pie	1/2 c. shredded cheese
1 (3 1/2 oz.) can French fried onions	1/2 tsp. salt
4 eggs	Dash cayenne
2 c. milk	1 c. cheese

Bake crust at 450° for 7-8 minutes. Reduce oven to 325°. While pastry is warm, fill bottom with 1 1/2 cups onions (save 1/2 cup for top). Beat eggs; add milk, 1/2 cup cheese, salt and cayenne. Pour over onions. Sprinkle with 1 cup cheese. Bake at 325° for 45 minutes. Sprinkle remaining onions on top. Bake 5-10 minutes more, until a knife comes out clean. Let stand 10 minutes before serving.

Debbie Rogers

MAKE AHEAD POTATO CASSEROLE

1 qt. cooked, cubed baking potatoes	1/4 c. minced onion
1 can cream of chicken soup	1 Tbsp. onion juice
1 c. shredded, processed cheese	2 Tbsp. finely cut pimento
	Salt and pepper
	1/4 c. buttered bread crumbs

Place layer of potatoes in bottom of greased 8 x 4 x 2 1/2 inch loaf pan. Combine soup with cheese, minced onion and onion juice, pimento and seasonings. Alternate layers of cheese mixture and diced potatoes in pan, ending with cheese mixture on top. Edge casserole with buttered crumbs. Refrigerate until baking time. Bake in slow oven (325°) for about 45 minutes or until casserole is bubbling and lightly browned.

Cathy Taylor

POTATO CASSEROLE

6-8 potatoes, boiled, cooled and grated	1 1/2 c. grated cheese
1/4 c. melted butter	1/4 c. green onions
1 can cream of chicken soup	1 pt. sour cream
	Corn flakes, crushed

Mix all ingredients together and place in casserole dish. Make a topping, using corn flakes and butter that has been melted. Put on top. Bake at 350° for 45 minutes. Serves 10.

Yoland McInelly, Julie Lines,
Cindy Peden

MASHED POTATO MIRACLE

3 c. water	6 oz. cream cheese
5 Tbsp. butter	1 can French fried onions
1 tsp. salt	2 3/4 c. potato flakes
1 onion, minced	Milk (about 1/2 c.)

Bring water to boil; add butter and stir in potato flakes. Add minced onion and soft cream cheese. Add milk until potatoes are soft and fluffy. Put in casserole and top with fried onions. Bake in slow oven for 30-45 minutes.

Delicious!

Judy Davidson

SCALLOPED POTATOES (Serves: 10)

10 large potatoes	1/2 c. milk
1 large onion	10 slices American cheese
2 cans cream of chicken soup	1/2 c. Parmesan cheese

Lay 1/2 of potatoes in 9x13 inch baking pan. Combine onion, soup and milk; mix thoroughly. Pour 1/2 of mixture over potatoes. Next place 5 slices of cheese over mixture. Next place remaining potatoes, then remaining mixture. Place remaining 5 slices of cheese on top. Sprinkle Parmesan cheese; salt and pepper throughout. Bake with foil on at 350° for 2 hours.

Debbie Pierce

MELBA'S AU GRATIN POTATOES

6 medium potatoes	1/2 pt. sour cream
1/4 c. melted margarine or butter	1/3 c. grated or chopped onions
1 can cream of chicken soup (undiluted)	1 c. grated cheese
	1 c. corn flakes

Cook potatoes in jackets until firm. Cool and grate on coarse grater. Put in buttered pan or bowl and salt and pepper to taste. Pour melted butter over potatoes. Place grated cheese over the potatoes. Mix soup, sour cream and onions together and pour over potatoes. Top with crushed corn flakes (add a little margarine and sprinkle over the potatoes). Bake in moderate oven. Be careful not to bake too long or stir or stir or they will become mushy. At 350° approximately 30 minutes.

Grandma Olsen

BARBECUED BEANS

1 lb. ground beef	1/2 c. ketchup
1/2 c. onion, chopped	1 Tbsp. Worcestershire sauce
1/2 tsp. salt	2 Tbsp. vinegar
1/4 tsp. pepper	1/4 tsp. Tabasco
1 (No. 2 1/2) can pork and beans	

Brown beef and onion. Add remaining ingredients. Mix well. Put into 1 1/2 quart casserole. Bake in moderate oven (350°) for 30 minutes. Makes 6 servings.

Betty Beaty

BOSTON STYLE BEANS

1 lb. (2 c.) dry beans	1/4 c. molasses
1/3 c. brown sugar	1 medium onion, sliced
1 tsp. salt	1/4 lb. salt pork, sliced
1 tsp. dry mustard	

Rinse beans; add to 6 cups cold water. Bring to boil and simmer 2 minutes. Remove from heat. Cover; let stand 1 hour (or soak beans all night in water). Add 1 teaspoon salt to beans and soaking water; cover and simmer till tender, about 1 hour. Drain, reserving liquid. Measure 1 3/4 cups bean liquid. To it add brown sugar, salt, dry mustard and molasses. In 2 quart bean pot or casserole, alternate 2 layers each of beans, onion, salt pork and the sauce. Cover; bake in slow oven at 300°, 5 or 6 hours, adding more liquid, if necessary, as it bakes. Makes 8 servings.

Lois Daly

BLEU CHEESE DRESSING

2 c. mayonnaise	1/2 c. Roquefort or Bleu
1 c. sour cream	cheese
1/4 c. chopped parsley	Touch of garlic or garlic
1 small onion	salt
3 Tbsp. vinegar	

Mix all ingredients in blender or with a mixer. Makes one quart.

Judy Davidson

YUMMY FRENCH DRESSING

1 c. oil	1 tsp. salt
1 c. ketchup	1 tsp. pepper
2/3 c. sugar	1 tsp. celery salt
1/2 c. vinegar	Dash of garlic
1 Tbsp. water	

Shake well and chill.

Raenada Judd

CELERY SEED DRESSING

1/2 c. sugar	1/3 c. vinegar
1/4 c. grated onion	1 tsp. dry mustard
1 Tbsp. celery seed	1 c. Crisco oil

Measure sugar, celery seed, salt and mustard into bowl or jar with fitting cover. Add onion, vinegar and oil. Beat or shake vigorously. Serve on fruit, salad greens or sweet and tart salad.

Patricia Frost

** NOTES **

notes

notes

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast ¹ (10-inch ribs)	4	1¾ 2 2½	140° (rare) 160° (medium) 170° (well done)
¹ If using shorter cut (8-inch) ribs, allow 30 min. longer	8	2½ 3 4½	140° (rare) 160° (medium) 170° (well done)
Rolled Ribs	4	2 2½ 3	140° (rare) 160° (medium) 170° (well done)
	6	3 3¼ 4	140° (rare) 160° (medium) 170° (well done)
Rolled rump ²	5	2¾ 3 3¼	140° (rare) 160° (medium) 170° (well done)
Sirloin tip ² ² Roast only if high quality. Otherwise, braise.	3	1½ 2 2¼	140° (rare) 160° (medium) 170° (well done)
LAMB			
Leg	6	3 3½	175° (medium) 180° (well done)
	8	4 4½	175° (medium) 180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY			
	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN			
(Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK			
(Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

MAIN DISHES

CHICKEN SOUR CREAM ENCHILADAS

1 can chicken	1 can green chiles
1 can cream of chicken soup	Onions (optional)
1/2 pt. sour cream	1/2 doz. corn tortillas
	Grated cheese

Heat first five ingredients in saucepan and soft fry your corn tortillas. When mixture is combined, put into tortilla. Add some cheese and roll up and put in pan. Heat in oven for 20 minutes at 350° or until cheese is melted.

Barb Mortensen

PAM'S TERRIFIC SOUR CREAM ENCHILADAS

1 doz. tortillas (corn, soft)	1 can cream of celery soup
1 can green chiles, chopped (small)	1 can cream of chicken soup
2 lb. ground beef	1 lb. mild cheese
1/2 onion or 1	1 lb. Monterey Jack cheese
	1 pt. sour cream

Fry meat and onion; drain grease. Set meat aside. Grate cheese; set aside. Mix soups, sour cream and chiles together; set aside. Fry tortillas as you would for tacos. In 9x13 inch pan on bottom, line 1/3 of soup mixture. Then fill tortillas with meat and cheese and line in bottom of pan. Pour remaining mixture over filled tortillas. Add the remaining cheese sprinkled over top. Bake at 350° for 40 minutes, uncovered.

Debbie Pierce

ENCHILADA SAUCE

1 can tomato sauce	1 1/2 tsp. sugar
1 can El Pato	2 Tbsp. vinegar
1 Tbsp. chile powder	3 Tbsp. oil

3 Tbsp. flour
1 tsp. cumin

1 tsp. garlic powder

Mix above ingredients together. If too thick, add milk until desired thickness.

Lori Shumway

CHIMICHUNGAS

Roast beef, shredded
1 pkg. taco seasoning
1/2 can diced green chiles
Flour tortillas
1 can enchilada sauce
Grated cheese

Lettuce
Sour cream
Olives
Green onions
Tomatoes
Oil

I use my leftover roast meat and put it in a fry pan on medium heat and add 1 package of Schilling taco seasoning mix and 1/2 small can of Ortega diced green chiles. Cook all this like the directions on the taco seasoning says, then roll up in flour tortillas and deep fry in oil. Put on plate and pour enchilada sauce over all of them and then top with favorite toppings (lettuce, tomato, sour cream etc.).

Umm, good!

Barb Mortensen

SWISS ENCHILADAS

1 whole chicken
1 doz. flour tortillas
(small)
2 cans tomato sauce
1 lb. Longhorn cheese

1 pt. whipping cream
Salt
Pepper
Garlic
Vegetable oil

Boil chicken till done. Let cool, then remove meat. In hot grease, dip flour tortillas till soft, then dip them in the tomato sauce. Place boneless chicken in center of tortilla. Salt, pepper and garlic as desired. Roll up tortilla and place enchilada in casserole dish. Fill the remaining tortillas in the same manner. Grate cheese and sprinkle over all the enchiladas. Whip cream till stiff (do not sweeten!). Pour over enchiladas. Bake at 350° till bubbly.

Debbie Rogers

MOCK ENCHILADA CASSEROLE

1 lb. ground beef	1/4 tsp. Worcestershire sauce
1/3 c. chopped onion	2 c. chile con carne with
1 tsp. salt	beans
1/2 tsp. garlic salt	9 oz. pkg. Fritos
1 (6 oz.) can tomato sauce	1/4 lb. grated sharp cheese

Brown beef and onions. Add chile and tomato sauce and simmer 10 minutes. Place layer of Fritos in greased casserole, covering bottom generously. Put half of chile mixture over this, then layer of cheese, Fritos, then remaining chile and cheese. Garnish with paprika. Place in preheated 350° oven for 15 to 20 minutes. Serve with garlic bread and tossed green salad.

Judy Davidson

TASTY ITALIAN LASAGNE

1 1/2 lb. hamburger	2 c. Mozzarella cheese
1 large onion	2 c. Monterey Jack cheese
6 or 7 cloves garlic	2 c. American cheese
Salt and pepper	1 tsp. oregano
1 (15 oz.) can tomato sauce	1/4 tsp. chili powder
1 (12 oz.) can tomato paste	1/4 tsp. cumin
1/2 c. water	1 tsp. Italian seasoning
10 lasagne noodles	

Brown meat with onion and garlic. Pour off grease. Add tomato sauce, paste and water. Stir. Add seasonings. Let simmer 1 hour or longer. If too thick, add a little water; do not make it runny. Should be thicker than spaghetti sauce. Grate cheese. Boil water for noodles. Add noodles to boiling water (put salt and a drop of vegetable oil to keep from sticking). Stir occasionally. In 9x13 inch baking pan, put layer of noodles, half of sauce, 1 cup of each cheese; repeat. Cover with tinfoil. Bake at 350° for 30 minutes or until cheese on top is melted.

Debbie Pierce

LASAGNE

1 lb. hamburger
1 tub Ricotta
Mozzarella cheese

Lasagne noodles
Ragu spaghetti sauce

Brown 1 pound hamburger and put Ragu sauce in with hamburger. Prepare lasagne noodles as directed on box. Layer noodles in 9x13 inch pan, then put hamburger mix on, then put Ricotta on as best you can and put cheese on top of that. Repeat one more time. Heat in oven until cheese is melted.

Barb Mortensen

LASAGNE

1 1/2 lb. hamburger
1 onion
1/2 tsp. garlic
2 (16 oz.) cans stewed
tomatoes
2 (15 oz.) cans tomato
sauce
2 Tbsp. parsley flakes
2 tsp. sugar
2 tsp. basil leaves

8 oz. Mozzarella cheese
1 tsp. salt
1/2 tsp. chilli powder
1 box lasagne noodles
24 oz. cottage cheese
1/2 c. Parmesan cheese
2 tsp. parsley flakes
3 tsp. salt
2 tsp. oregano
1/4 c. Parmesan cheese

Brown hamburger, onion and garlic. Add stewed tomatoes, tomato sauce, parsley, sugar, basil leaves, salt and chilli powder. Heat to boiling; reduce heat and simmer one hour. Cook noodles as directed on package. In a bowl, mix cottage cheese, Parmesan cheese, parsley, salt and oregano. Reserve 3/4 cup of the sauce mixture. Layer 1/3 noodles, sauce, Mozzarella cheese, cottage cheese mixture in ungreased pan. Repeat 2 times. Spoon remaining sauce on top and sprinkle 1/4 cup Parmesan cheese. Cook, uncovered, at 350° for 45 minutes. Let stand 30 minutes before cutting.

Debe Ridgeway

FANCY LASAGNE

Basic Tomato Sauce:

- | | |
|--|---|
| 2 cans (16 oz. each)
crushed tomatoes | 1 tsp. oregano leaves
(or 1/2 tsp. powdered) |
| 1 (12 oz.) can tomato
paste or sauce | 1 tsp. basil leaves |
| 1 medium onion, chopped | 1/4 tsp. nutmeg |
| fine, 2 cloves garlic | 1/2 tsp. caraway seeds |
| (brown lightly in
3-4 Tbsp. oil) | 1/2 tsp. fennel seed |
| 1/2 tsp. pepper | 8 oz. chopped mushrooms |
| | 1 tsp. salt |

Combine; simmer 1 1/2 hours. Add water as needed.

- | | |
|---------------------------|------------------------------------|
| 1 1/2 lb. ground beef | 1 lb. Ricotta or cottage
cheese |
| 1 1/2 lb. Italian sausage | |

Brown beef and sausage well; drain. Let cool slightly; mix in Ricotta.

- | | |
|------------------------------|---------------------------------------|
| 1 c. ground Romano
cheese | 12-16 oz. lasagne, cooked,
drained |
| 16 oz. shredded Mozzarella | |

In 9x13 inch pan, place: thin layer of sauce, layer of lasagne, layer of sauce, layer of meat-Ricotta; sprinkle with Romano and Mozzarella, layer of lasagne, layer of sauce, layer of meat-Ricotta; sprinkle with Romano and Mozzarella, layer of lasagne. Top with sauce and Romano and Mozzarella. Bake at 350° for 30 minutes to 40 minutes.

Susan Hunn

BARBEQUE CHICKEN

- | | |
|-----------------------|---------------------|
| 1/2 c. butter or oleo | 1/2 c. orange juice |
| 2 Tbsp. soy sauce | 2 Tbsp. lemon juice |
| 1/2 c. honey | 1 Tbsp. dry mustard |

Melt butter. Blend the rest of ingredients into butter. Pour sauce over 2 broiler-fryers that have been halved. Marinate a few hours (3 to 4 hours) before cooking. Place

in shallow bake pan; bake at 350° for 1 hour or until done. Baste frequently. This may be put on grill; place cavity down for 40 minutes. Turn and cook for 10 minutes. Baste frequently.

Debra McCarty

CORN BEEF BARBEQUE

1/2 lb. hamburger	1 tsp. chili powder
1 onion	(or to taste)
3 Tbsp. flour	1/4 c. brown sugar
1 c. water	1 can corn beef
1 small bottle of catsup	1 Tbsp. vinegar

Lightly brown hamburger and onion. Add other ingredients in order and simmer on low heat so not to scorch. Serve on hamburger buns.

Ana M. Hall

BARBEQUE BEEF BRISKET

4-5 lb. beef brisket	1/2 bottle Wright's liquid
Salt	smoke (3 1/2 oz.)
Pepper	

Sauce:

1 c. catsup	2 c. water
1/3 c. Worcestershire	3 to 4 drops Tabasco
1 tsp. salt	

Sprinkle brisket with salt and pepper and pour liquid smoke over. Wrap in foil; seal tightly. Bake at 300°, 4 1/2 to 5 hours. Makes sauce.

Combine ingredients for sauce; heat. Pour some over meat. Return to oven for 45 minutes; baste every 10 minutes. Remove from oven. Put meat in foil and chill. Shred meat; pour remaining sauce over and heat. Serve on buns or separately.

Karen Coker

BARBEQUE RIBS

Beef or pork ribs	1 onion, chopped
1/4 c. vinegar	1 garlic clove, chopped
2 green peppers, chopped	1 c. catsup
1/2 tsp. mustard	1 tsp. sugar
1/2 tsp. each salt, pepper	1 tsp. paprika

Brown ribs and put aside. In remaining fat in the pan, brown onions, garlic, peppers. Add catsup, vinegar, sugar, salt, pepper and paprika. Pour sauce over ribs and cook in oven at 325° for about 2 hours.

Cindy Peden

HAMBURGER PEPPER STEAK

1 lb. ground beef	2 eggs
1/2 c. onions, chopped	1 tsp. salt
1 tsp. pepper	1 1/2 Tbsp. flour
1/4 c. bell peppers, chopped	

Sauce:

4 tsp. Worcestershire	2 Tbsp. vinegar
4 tsp. sugar	2/3 c. catsup
1/2 c. water	

Mix together and form into balls and brown them in shortening. Drain off fat. Pour over sauce and simmer 15 to 20 minutes. Serve over rice.

Julie Lines

QUICHE LORRAINE

Crust:

2 2/3 c. flour	8 oz. water
2 sticks margarine	Dash salt

Filling:

- | | |
|---|---------------------------|
| 2 c. regular milk | 1/2 to 1 lb. ham, cubed |
| 1 (13 oz.) can evaporated milk | 4 beaten eggs |
| | Salt and pepper |
| 1/2 to 1 lb. bacon, cooked and crumbled | 1 lb. grated Swiss cheese |

Bake at 350°, 30-45 minutes or until golden brown.

Crust: Cut flour and margarine. Add 2 ounces water at a time; add salt and let sit. Grease pans; spread dough in pan.

Filling: Mix all ingredients together and pour in pans. Bake as stated above.

Dawn Troilo

QUICHE

- | | |
|----------------------------------|--------------------------|
| 9 inch pie crust | 4 eggs |
| 1/2 lb. Swiss or American cheese | 1 1/2 c. milk |
| 8 slices cooked bacon or ham | 1/2 tsp. salt |
| | 1/4 tsp. pepper |
| | Sprinkle nutmeg (on top) |

Shred cheese. Mix together bacon and eggs, milk and spices thoroughly. Add cheese; mix well. Pour into half baked pie crust. Sprinkle nutmeg on top generously. Bake at 400°, 30-35 minutes. Test for doneness with knife.

Stephanie Chamberlain

TAMALE PIE

- | | |
|--|---|
| 2 large, fresh or frozen tamales, cut in 1/2 inch slices | 3 Tbsp. instant minced onion |
| 1 (15 oz.) can chili with beans | 1 1/2 c. shredded Cheddar cheese |
| 1 (16 oz.) can Mexicali whole kernel corn, drained | 1 (6 oz.) can pitted black olives, sliced |

In a 2-quart casserole. layer all ingredients except olives. End with a layer of cheese. Cook in 350° oven until warm, about 25 to 30 minutes. Garnish with black olives.

Karen Coker

SHELLEY'S FILLATTA ROLLS ("Whattsa Fillata?")

2 doz. corn tortillas	1 small, finely chopped
1 1/2 lb. hamburger	green pepper
1 small, finely chopped	Salt, pepper, garlic salt
onion	to taste
	1 c. dairy sour cream

Combine hamburger, onion, pepper and seasonings. Roll into finger shapes. Wrap a tortilla around each one. Fasten with toothpicks. Deep fry on medium heat until hamburger is done and shell is crispy. Drain well. Serve hot, dipped in sour cream.

Judy Davidson

MICROWAVE MEAT LOAF

3 slices bread	1/2 tsp. salt
Water	1/8 tsp. pepper
1 clove garlic, peeled	1 egg, slightly beaten
and crushed	1/3 c. milk
1 onion, finely chopped	1 lb. hamburger
1/4 c. finely chopped celery	

In small bowl, soak bread in water for 5 minutes. Squeeze out excess water. In large bowl, combine bread, garlic, onion, celery, salt, pepper, egg and milk. Stir until well blended. Crumble in ground beef and stir to combine thoroughly. Put loaf into non-metallic baking dish. Heat, uncovered, on carousel microwave for 13 minutes. If your microwave isn't carousel, cook for 6 1/2 minutes; turn and cook for 5 1/2 minutes more. Allow meat loaf to stand 3-5 minutes before serving.

Barb Mortensen

PARTY HASH AND EGGS

1/4 c. butter	1 (10 oz.) pkg. frozen mixed vegetables
1 large onion, chopped	1 envelope chicken broth
1 green pepper, chopped	1/2 c. water
3 large, cooked potatoes, chopped	Salt and pepper to taste
2 c. chopped leftover meat	6 eggs

Cook frozen vegetables in water with chicken broth. Add 1/2 cup butter and add remaining ingredients except eggs. When hot, scoop six little places in mix; drop one egg in each place and cover. Steam until eggs are done.

Joan Johnson

EGG AND CHEESE CASSEROLE

2 c. macaroni, cooked and drained	1 can cream of chicken soup
6 hard cooked eggs, sliced or chopped	1 soup can milk
6 slices cooked bacon, crumbled	1/2 tsp. salt
	Dash pepper
	2 c. shredded cheese
	1 can French fried onions

Combine all ingredients except 1/4 cup cheese and 1/2 can onions. Put in greased 2 quart dish. Sprinkle with remaining cheese. Bake at 325°F. (uncovered) for 30 minutes or until hot. Top with remaining onions and bake another 5 minutes.

Yoland McNelly

MEAL IN ONE

4 medium potatoes, peeled and sliced 1/4 inch	1/2 c. dry rice
1 lb. ground beef, cooked and drained	1 (15 oz.) can refried beans or 1 can pork and beans
	1 can tomato soup

To be cooked in a crock-pot: Layer potatoes, ground beef, rice, soup and beans. Bake 4-6 hours very slow.

Yoland McNelly

TUNA CASSEROLE

1/3 c. chopped green pepper	1 1/2 c. milk
1/3 c. chopped onion	2 c. Bisquick baking mix
3 Tbsp. shortening	1/2 c. cold water
1/4 c. Bisquick baking mix	1 can tuna, drained
1 can cream of mushroom or celery soup	1 can peas, drained
	3/4 c. grated cheese

Bring first 6 ingredients to a boil, then add the tuna and peas. Pour into a baking dish (11 1/2 x 7 1/2 x 1 1/2 inches). Keep warm. Mix the next 2 ingredients together and knead about 5 times. Roll into a rectangle (15x9 inches). Sprinkle with cheese. Roll up, seal and cut into 12 slices. Place slices, cut side down, on hot tuna mixture. Bake at 425°F., 20 to 25 minutes. Serves 8-10.

Yoland McInelly

HOBGOBLIN GOULASH

(Kids love this served in a pumpkin.)

1 lb. ground beef	1 large can tomatoes
1 medium onion, chopped	1 can kidney beans
1 medium green pepper, cut in squares	(undrained)
3/4 c. pumpkin or winter squash, cut in squares	1 envelope chili seasoning mix
2 1/2 c. water	1 c. uncooked elbow macaroni

Cook ground beef, onion and green pepper in pan. Pour off excess fat. Add pumpkin, water, tomatoes, kidney beans, chili seasoning mix to beef in skillet or large pot. Bring to boil. Add macaroni; cover and simmer, stirring occasionally, 15 minutes or until macaroni and vegetables are tender.

Paula Brown

DINNER IN A PUMPKIN

10 inch pumpkin	1 tsp. vinegar
2 lb. ground beef	2 cloves garlic
2 1/2 tsp. salt	1 tsp. pepper
2 Tbsp. onion	8 oz. tomato sauce
1 green pepper	3 beaten eggs
2 tsp. oregano	3/4 c. raisins

Cut lid off pumpkin and clean out insides. Brown meat and add other ingredients. Put mixture in pumpkin and replace lid. Put in shallow baking pan. Place in oven and bake 1 hour at 350°.

Olivia Anderson

STUFFED TURKEY SLICES

2 c. leftover mashed potatoes	1/4 c. butter
1 egg, slightly beaten	1 medium onion, chopped (1/2 c.)
1/2 c. herb-seasoned bread stuffing	1/2 c. diced celery
1/4 c. chopped parsley	8 to 10 slices cooked turkey (large slices)
1/2 tsp. salt	1/2 c. stock or broth
Dash of pepper	

Heat oven to 425° (hot). Heat mashed potatoes; beat in egg. Add bread stuffing, parsley, salt and pepper. Melt butter in small skillet. Saute onion and celery until tender; add to potato mixture. For each serving, cut an oval of aluminum foil about 13x7 inches. On one half of foil, place slice of turkey; spread with potato mixture and top with second slice of turkey. Pour 2 tablespoons broth over turkey; close and seal foil by folding the two edges together. Repeat for remaining servings.

Place on cookie sheet. Bake 20 to 25 minutes, until heated through. To serve; Cut slits in top of foil and fold back. Serve with cranberry sauce. 4 to 5 servings.

Debra McCarty

HOMEMADE CHICKEN AND NOODLES

1 chicken
1 can cream of chicken
soup
1 Tbsp. sage

Dash of garlic, salt, pepper,
Lawry's seasoning salt
1 c. frozen peas (optional)

Noodles:

1 egg
2 Tbsp. water
1/2 tsp. salt

1/2 tsp. baking powder
1-2 c. flour

Place chicken in large pot or Dutch oven. Cover with water. Sprinkle generously with salt, pepper, garlic and Lawry's seasoning salt. Cook chicken till done. In the morning, make your homemade noodles. The longer these have to dry, the more tender they will be. If you like your noodles thick and chewy, make them when you put your chicken on to cook and add them immediately.

In a small bowl, beat egg and water. Add salt and baking powder. Stir in enough flour to make a stiff dough. Knead a couple of times and turn out on a well floured board and roll out, turning noodle dough over frequently to keep floured. Roll as thin as you can. Let dry as directed. After the noodles are dried they then may be cut in 1 inch strips and either frozen or added to your broth. Debone your chicken. Place meat back in broth. Stir in soup and sage. Bring broth to a boil and drop noodles in one at a time. Simmer slowly till ready to serve. If desired, add frozen peas 1/2 hour before serving.

Alternative: To make turkey and noodles, boil leftover turkey carcass to remove meat. Remove bones from pot and follow above directions.

Debbie Rogers

SWEET GEORGIA CHICKEN

Two whole chickens, cut up. Melt 1/4 pound butter or margarine in shallow pan. Put chicken pieces in butter, a few at a time, for a few minutes. Mix 1 cup Parmesan cheese, 1 cup bread crumbs, 1 tablespoon parsley, salt, pepper, garlic salt, spice to taste in bowl with fork. Roll

each piece of chicken in crumb mix until well coated. Put on shallow pan. Pour extra butter and crumbs over all the chicken. Bake at 350° for 1 hour.

Debbie Freestone

LEMON CHICKEN

1 (6 oz.) can frozen lemonade concentrate	1 tsp. seasoning salt 1/2 tsp. celery salt
1/3 c. soy sauce	2 broiler-fryer chickens

Combine all ingredients; mix well. Dip chicken. Grill over medium grill for 40 to 50 minutes.

Joan Johnson

HOT CHICKEN SALAD

1-2 c. cooked, diced chicken	2/3 c. mayonnaise
2 c. cooked rice	2 Tbsp. chopped onions
2 hard cooked eggs, chopped	1 c. chopped celery
1 can cream of chicken soup	1 Tbsp. lemon juice
	Salt and pepper to taste
	Optional: 2/3 c. chopped cashew nuts

Chop all the ingredients that need to be chopped. Mix all ingredients together and spread in 9x13 inch baking pan. Cover with foil and bake 25-30 minutes at 450°.

Olivia Anderson

CHICKEN SPAGHETTI

1 whole chicken, stewed, deboned and cut-up	3 large bell peppers, chopped
1 lb. spaghetti, cooked in chicken broth (do not drain off broth after spaghetti is done if there is less than 1 c. left)	6 stalks celery, sliced
	2 large onions, diced
	3 large cloves garlic, minced
	1/4 - 1/2 lb. sliced mushrooms
	1 pt. heavy cream

1 lb. Cheddar cheese,
grated
1 large can tomatoes

1 can El Pato sauce (optional)
Salt and pepper to taste

Saute vegetables in 1 cube margarine until tender; add tomatoes (chopped) and juice. Add hot sauce if desired. Mix with spaghetti and chicken. Cover and bake for 3 hours in 300° oven. Twenty minutes before serving, uncover and pour cream and top with cheese. Return to oven and bake until bubbly--not too long or cream will curdle. Makes 2 large casserole dishes. Freezes well.

Sue Raile

MOM'S CHICKEN CACCIATORE

2-3 lb. chicken, cut-up
Oil to cover bottom of pan
1 large can tomato puree
(can use tomato sauce
and tomato paste for
substitute)

1 tsp. rosemary
1 tsp. Italian seasoning
1/2 c. sugar
6 large onions, sliced like
apple wedges

Brown chicken in oil. Place in large pan. Using left-over oil, fry onions to yellow stage. Add tomato puree, spices and sugar. Add chicken to sauce and simmer 1 hour or so, until chicken is done (starts pulling from bones).

Gail McClure

SWISS STEAK

2 Tbsp. flour
1 tsp. salt
1/2 tsp. pepper
2 Tbsp. margarine
1 1/2 lb. round steak

16 oz. can whole tomatoes
1 medium onion
1 medium bell pepper
1 tsp. salt
1/2 tsp. pepper

Pound into meat mixture of flour, salt and pepper. Cut meat into 5 or 6 steaks. In a large skillet, melt butter and brown meat on both sides. Add tomatoes (with liquid). Add remaining ingredients; mix slightly and cook over low heat for half an hour.

Debe Ridgeway

BEEF STROGANOFF

1 round steak	1 cube butter
1 onion	3 or 4 beef bouillon cubes
4 cloves of garlic	Salt and pepper
1 can mushrooms	Flour
1 pt. sour cream	2 c. water

Cut onion and garlic and brown in butter. Cut up bite size pieces of meat. Put meat in flour. Brown meat. Add water and beef cubes. Cook for 1 1/2 hours. The longer you cook it the more tender it will be. When ready to serve, add mushrooms and sour cream. Serve over rice or noodles.

Debbie Pierce

SAUSAGE SKILLET DINNER

8-10 oz. pork sausage	2 oz. can diced pimiento
1/2 medium onion, chopped	1 1/2 c. chicken broth
1/2 c. uncooked rice	1 (10 oz.) pkg. frozen green peas

Use medium skillet with lid. Shape sausage into balls about the size of walnuts. Cook in skillet on medium heat until brown. Drain off fat and add chopped onions. Continue cooking about 4-5 minutes. Add uncooked rice and chicken broth; heat to boiling. Cover closely; reduce heat and simmer 25 minutes. Add uncooked peas, stirring them into hot rice. Cover; simmer 5-10 minutes. Gently stir in the diced pimiento and add just a dash of hot sauce for flavor.

Olivia Anderson

CABBAGE ROLLS

One large head cabbage.

Filling:

3 lb. ground round	3 minced garlic cloves or
1 c. raw rice	garlic salt in like amount

1/2 tsp. pepper
1 tsp. salt
1 large jar sauerkraut

1/2 - 1 c. sugar
2 cans tomato sauce
1 small can tomato paste

Carefully cut core out of cabbage and remove leaves singly, being careful not to tear leaves. You will have to experiment with this. I run a little water under each leaf to loosen. Place leaves a few at a time in boiling salted water and cook only until soft and pliable, about 2-3 minutes; drain.

Mix filling together by hand and shape into egg size rolls. Roll up in cabbage leaf, similar to making burros or egg rolls. Place in large baking pan. Can be layered. Cover cabbage rolls with sauerkraut and then with sugar, finally with tomato sauce and paste. Bake slow (325°) for 3 hours minimum. Can be baked all day at 275° to 300°. If too juicy, place on top of stove and boil down.

Sue Raile

MOM'S STUFFED PEPPERS

6-8 large green peppers
1 1/2 to 2 lb. hamburger
1/2 c. uncooked rice
1 chopped onion, divided
in two

1 large can tomato puree
1 tsp. oil
1 Tbsp. Italian seasoning
Pepper to taste
1/2 c. sugar

Cut top of peppers off and clean the peppers out. Combine hamburger, uncooked rice and 1/2 of chopped onion in a bowl and mix well. Stuff peppers with mixture, not too full and not too tight. Extra hamburger can be made into meatballs. Place peppers upright in large pan. Add 2 inches of water. Simmer on top of stove 1/2 hour to 3/4 hour, until rice is done.

In another pan, combine puree, sugar, spices and the other half of chopped onion and oil. Let simmer also. When peppers are cooked, remove all but small amount of water. Add sauce over peppers and meatballs. Simmer till hot. Serve.

Gail McClure

STUFFED PORK CHOPS

6 pork chops (double thick with slit for stuffing)	1/4 tsp. sage
2 1/2 c. bread crumbs	1 onion, chopped finely
1 tsp. salt	3 Tbsp. melted butter
1/4 tsp. pepper	1 egg, beaten
	1 apple, chopped

Combine bread, onion, apple and seasoning. Add beaten egg, melted butter and small amount of water so dressing will hold together. Fill pork chops with dressing. Bake, uncovered, at 375° for 1 1/2 to 2 hours or until tender and nicely browned. Add just a little water while pork chops are cooking for gravy.

Debra McCarty

6 LAYER DINNER

2 c. raw potatoes, sliced	4 c. canned tomatoes
1/3 c. uncooked rice	1 Tbsp. sugar
1 1/2 lb. hamburger	1 tsp. salt
1 large onion, chopped	1/4 tsp. pepper
1 c. sliced carrots	

Place potatoes in well greased 2 quart dish. Sprinkle rice over potatoes. Cover with hamburger. Layer onions, then carrots. Pour tomatoes (combined with seasonings) over layers. Cover; bake at 350° for 2 1/2 hours.

Debra McCarty

SAUCY FRANKS

5 slices bacon, diced	3/4 c. catsup
1/2 c. chopped onion	1/8 tsp. chili powder
1 c. unsweetened pineapple juice	12 hot dogs
	1/4 c. chopped green pepper

Cook bacon but do not crisp. Add onion and cook till tender but not brown. Stir in juice, catsup and chili powder. Score franks diagonally every 1 inch; add to above. Cover; boil. Add green pepper; simmer 10 minutes. Serve with hot, cooked rice. Serves 6.

Lois Daly

STUFFED HOT DOG ROLLS

8 wieners, sliced (3/4 lb.)	1 c. grated cheese
1 c. sweet pickles	1/4 c. diced onion
Relish	(optional)

Grind all ingredients in food grinder. Set aside. Heat oven to 350°. Butter both sides of hot dog buns which have been cut open but not in two. Spoon mixture into buns. Fold buns in aluminum foil; seal edges. Place in oven for 10-15 minutes or until cheese is melted and mixture is hot. Store remaining mixture in container in fridge and use as desired.

Debra McCarty

QUICK-CHILI

1/2 tsp. garlic powder	1 (8 oz.) can tomato sauce
1 small chopped onion	1/2 c. water
1 lb. ground beef	1 1/2 tsp. chili powder
1 medium can pork and beans	1 tsp. salt

Brown meat in large skillet with onion, garlic and pepper. Stir in pork and beans, tomato sauce, water, chili powder and salt. Turn down to low and cook for 15 or 20 minutes. Good with potatoes and corn.

Debe Ridgeway

MOM'S FIESTA SPANISH RICE

1 lb. hamburger	1 tsp. mustard
1 c. Minute rice	1 chopped onion
Salt and pepper	Green pepper
2 (8 oz.) cans tomato sauce	

Brown meat in large skillet along with onion and green pepper. Salt and pepper. Pour off grease. Add rice; stir. Cook for a few seconds. Add tomato sauce; mix. Add hot water from cans, filled to top--no less. Add mustard. Lower heat to low; cover pan and simmer 10 minutes. Turn heat off and let sit for at least 1 hour.

Debbie Pierce

HAWAIIAN SUPPER

- | | |
|-------------------------------|---------------------------------|
| 1 pkg. precooked rice | 3/4 c. water |
| 2 1/2 c. slivered, cooked ham | 1/2 c. canned pineapple juice |
| 1/3 c. chopped green pepper | 1 1/2 Tbsp. vinegar |
| 2 Tbsp. shortening | 2 Tbsp. brown sugar |
| 1 1/2 Tbsp. cornstarch | 1 1/2 tsp. prepared mustard |
| | 1/2 c. canned pineapple tidbits |

Prepare rice according to package directions. Brown ham and green pepper lightly in shortening. Mix cornstarch, water, pineapple juice, vinegar, sugar and mustard; add to ham. Stir and cook until sauce is thick and transparent; add tidbits. Heat. Spread rice on platter; top "sweet and sour" ham and pineapple mixture. 4 servings.

Judy Davidson

SPEEDY CHOP SUEY

- | | |
|--|---|
| 1 lb. pork, veal or beef, cut in 1/2 inch cubes or thin slices | 1/2 tsp. salt |
| 2 Tbsp. fat | 1 (6 oz.) can broiled, sliced mushrooms |
| 1 c. sliced celery | 1/4 c. soy sauce |
| 1 c. onion slices | 3 Tbsp. cornstarch |
| 1 c. water | 1 (No. 2) can bean sprouts |
| | 4 c. hot, cooked rice |

Brown meat slowly in hot fat in pressure saucepan. Add celery, onions, water, salt and dash pepper. Cook at 10 pounds pressure 5 minutes. Cool pan normally 5 minutes, then reduce pressure under cold running water. Remove cover. Add mushrooms (and liquid). Mix soy sauce and cornstarch. Tip pressure pan slightly; slowly stir cornstarch mixture into hot liquid. Cook, stirring constantly, till thick. Add drained bean sprouts. Serve over rice. Makes 6 servings.

Lois Daly

FRIED RICE

2 1/2 c. cold rice
4 slices bacon, finely
chopped
1 small onion, finely
diced

1/4 c. green peppers, diced
2 eggs
1 c. cooked shrimp, beef,
chicken or pork
Soy sauce to taste

Cook bacon until crisp. Saute onions and green peppers with bacon. Add eggs and stir rapidly with fork as with scrambled eggs. Add meat. Add rice, a spoonful at a time, making certain mixture is well blended.

Joan Johnson

BARLEY PILAF

1 c. pearl barley
6 Tbsp. margarine
1/2 c. pine nuts or
almonds
1 medium onion, chopped

1/2 c. minced fresh parsley
1/4 c. minced green onions
1/4 tsp. salt
1/4 tsp. pepper
2 cans chicken broth

Rinse the barley in cold water and drain well. In frying pan, heat 2 tablespoons of butter. Put in pine nuts until lightly toasted. Remove the nuts and set aside. Add remaining 4 tablespoons of butter with the onion and drained barley. Cook, stirring lightly until toasted. Remove from heat; add nuts, parsley, salt and pepper. Put into 1 1/2 quart casserole. Heat broth to boiling; pour over mixture and stir to blend. Bake, uncovered, in 375° oven about 1 hour 10 minutes.

Patricia Frost

MEAT MARINADE SAUCE

1/4 c. salad oil
1/4 c. soy sauce
2 Tbsp. ketchup

1 Tbsp. vinegar
1/4 tsp. pepper
1/2 tsp. garlic salt

Marinate the meat, covered and refrigerated, for 6 to 8 hours. Turn it frequently.

Deniece Burden

DEEP FRIED FISH BATTER

1 egg

1 c. pancake mix

8 oz. 7-Up

Additional pancake mix

Coat thin fish fillets with additional pancake mix (shake in bag) and chill about 20 minutes. Mix first 3 ingredients together well. Dip fish fillets in batter. Remove one at a time and deep fry for 4-6 minutes at about 400°. Remove onto paper towels to drain.

Judy Davidson

** NOTES **

notes

notes

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.	2 pt.	1 qt.
2 tbsp.	1/8 c.	1 qt.	4 c.
4 tbsp.	1/4 c.	5/8 c.	1/2 c. + 2 tbsp.
8 tbsp.	1/2 c.	7/8 c.	3/4 c. + 2 tbsp.
16 tbsp.	1 c.	1 jigger	1 1/2 fl. oz. (3 tbsp.)
5 tbsp. + 1 tsp.	1/3 c.	2 c. fat	1 lb.
12 tbsp.	3/4 c.	1 lb. butter	2 c. or 4 sticks
4 oz.	1/2 c.	2 c. sugar	1 lb.
8 oz.	1 c.	2 2/3 c. powdered sugar	1 lb.
16 oz.	1 lb.	2 2/3 c. brown sugar	1 lb.
1 oz.	2 tbsp. fat or liquid	4 c. sifted flour	1 lb.
2 c.	1 pt.	4 1/2 c. cake flour	1 lb.
3 1/2 c. unsifted whole wheat flour	1 lb.	4 oz. (1 to 1 1/4 c.) uncooked	
8 to 10 egg whites	1 c.	macaroni	2 1/4 c. cooked
12 to 14 egg yolks	1 c.	7 oz. spaghetti	4 c. cooked
1 c. unwhipped cream	2 c. whipped	4 oz. (1 1/2 to 2 c.) uncooked	
1 lb. shredded American cheese	4 c.	noodles	2 c. cooked
1/4 lb. crumbled blue cheese	1 c.	28 saltine crackers	1 c. crumbs
1 lemon	3 tbsp. juice	4 slices bread	1 c. crumbs
1 orange	1/3 c. juice	14 square graham crackers	1 c. crumbs
1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled	22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs.
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
- 1/2 cup **evaporated milk** and 1/2 cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
- 1 package **active dry yeast** = 1 cake compressed yeast.
- 1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
- 1 lb. **whole dates** = 1 1/2 c. pitted and cut.
- 3 medium **bananas** = 1 c. mashed
- 3 c. **dry corn flakes** = 1 c. crushed
- 10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS, ROLLS, PASTRIES

WHITE BREAD (Quick method)

2 Tbsp. shortening	1 1/2 - 2 Tbsp. sugar
1 1/4 c. warm water (from tap)	1/3 c. nonfat dry milk
1 - 1 1/2 tsp. salt	1 1/4 c. unsifted flour
	1 yeast cake

Mix all the above ingredients, except yeast, together. Add yeast and beat 3 minutes. Sprinkle 1 1/2 cups more flour on top (do not mix in). Let sit for 15 minutes. Stir in flour and knead about 350 times. Put in #11 loaf pan and let rise. Bake at 400° for 35-40 minutes.

Mindy Wright

DATE NUT BREAD

1 c. hot water	1 c. pecans
1 c. dates	1 tsp. salt
1 tsp. baking soda	1 Tbsp. shortening
1 c. sugar	2 c. flour
1 tsp. baking powder	2 eggs

Preheat oven to 350°. Cut up dates; pour over hot water and soda. Let stand approximately 10 minutes. Mix shortening and sugar; add eggs. Beat. Add flour, date mix and pecans. Bake 1 hour at 350°.

Patricia Frost

CINNAMON BREAD

4 eggs	1 tsp. soda
1/2 c. shortening	1 tsp. baking powder
2 c. sugar	4 tsp. vanilla
4 c. flour	6 Tbsp. brown sugar
2 c. milk	2 Tbsp. cinnamon
1 tsp. salt	

In a large bowl, cream eggs, shortening and sugar. In separate bowl, sift together flour, salt, soda, baking powder. Add alternately with milk. Stir in vanilla. Grease 2 bread pans thoroughly. Pour 1/4 of batter into each pan. Mix brown sugar and cinnamon together. Sprinkle sugar mixture evenly over dough. Spoon remaining dough evenly into the 2 pans. Swirl slightly with a knife. Bake at 350° for 45 minutes. Makes 2 loaves.

Debbie Rogers

WHOLE WHEAT BREAD

1 pkg. yeast	1/4 c. shortening
1/4 c. water	2 1/2 c. whole wheat flour
2 1/2 c. hot water	1/2 c. wheat germ
1/2 c. brown sugar	5 c. white flour
1 Tbsp. salt	

Soften yeast in 1/4 cup warm water. Set aside. Combine hot water, sugar, salt and shortening. Cool to lukewarm. Stir in whole wheat flour and wheat germ. Beat well. Stir in softened yeast. Stir in enough white flour to make a soft but stiff dough. Knead till smooth. Shape dough in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise till double. Punch down. Cut in 2 portions. Shape in to balls. and place into bread pans. Let rise till double. Bake at 375° for about 45 minutes. Turn out on cooling racks and rub with butter to soften crust.

Debbie Rogers

MEXICAN SPOON BREAD

1 can cream corn	3/4 tsp. baking powder
2 eggs	2 c. flour
3/4 c. milk	Colby Longhorn cheese
1/3 c. oil	Green chilies (canned)
1 tsp. salt	

Sift dry ingredients. Blend eggs, creamed corn, milk and oil. Blend all ingredients together. Layer mixture, green chilies and cheese. Bake 1/2 hour at 400°.

Joan Johnson

LaVAUGHN'S BANANA BREAD

1 c. sugar	1 1/2 Tbsp. sour cream
1/2 c. shortening	1 tsp. soda
2 c. flour	Pinch salt
2 eggs	3 mashed bananas

Cream sugar, shortening, eggs and sour cream and bananas. Sift flour, soda and salt. Mix all ingredients. Fill pans 1/2 full and bake at 350° for 60 minutes.

Joan Johnson

FAST PIZZA DOUGH

6 1/4 c. flour	1 Tbsp. salt
2 c. lukewarm water	2 Tbsp. shortening
1 Tbsp. yeast	Olive oil

Fill bowl with flour. Make a well and add the water that has the yeast and salt in it. Mix thoroughly and add the shortening. Then knead until elastic and pliable. Spread a little olive oil over the dough and knead a few minutes, then flatten and thin to the size of pizza pans. Use a brush or drizzle with olive oil before adding topping.

Olivia Anderson

APPLE BREAD

2 c. white sugar	1/2 tsp. salt
2/3 c. margarine	1/2 tsp. cloves
2 eggs	1 tsp. cinnamon
1 c. cold coffee	1 c. raisins
2 c. raw, diced apples	1 c. nuts
3 c. flour	1 c. chopped dates (optional)
2 tsp. baking soda	

Beat sugar, margarine and eggs until fluffy, then add remaining ingredients. Mix well and bake in two loaf pans. Fill pans 2/3 full. Bake at 350° for approximately one hour.

Cathy Taylor

CINNAMON CARROT LOAF

3 c. grated carrots	2 tsp. soda
4 eggs	1 tsp. salt
2 c. sugar	2 tsp. cinnamon
1 1/2 c. Wesson oil	1 c. chopped nuts
2 c. flour	

Beat eggs and mix with sugar and oil. Mix dry ingredients. Blend with egg mixture. Add carrots and nuts. Pour into two loaf pans. Bake at 350° for approximately one hour.

Cathy Taylor

CRANBERRY BREAD

2 c. flour	1 c. cranberries, cut in quarters
1 c. sugar	
1/2 tsp. salt	3/4 c. chopped nuts
1 1/2 tsp. baking powder	1 orange
1/2 tsp. baking soda	2 Tbsp. butter
	1 egg

Sift together flour, sugar, salt, baking powder and soda. Add cranberries and nuts. In measuring cup, put grated rind of orange plus juice plus butter. Add enough boiling water to make 3/4 cup. Add to dry ingredients plus one beaten egg. Bake at 300° till raised (about 20 minutes). Then bake at 350° for at least one hour. Makes one loaf.

Cathy Taylor

CHRISTMAS BREAD

2 Tbsp. yeast	1/2 c. sugar
1/4 c. lukewarm water	1 tsp. salt
1 c. milk	2 eggs, beaten
1/4 c. shortening	1 tsp. grated lemon rind
5 c. flour	(optional)

Dissolve yeast in water. Scald milk and cool and add other ingredients, beating well while adding flour. Let rise, then roll out into rectangle and spread with one

package of candied fruit. Roll up like for cinnamon rolls and cut. Lay in layers in angel food cake pan or Bundt pan. Let rise and bake 45 minutes at 350°. Drizzle icing over top if desired.

Paula Brown

BRAN BREAD

1 c. shortening	2 c. lukewarm water
1 c. sugar	(to dissolve yeast)
2 c. All-Bran	3 pkg. dry yeast
2 1/2 tsp. salt	4 eggs, well beaten
2 c. boiling water	About 11 cups white flour
	(enough for kneading consistency)

Combine shortening, sugar, All-Bran, salt. Add boiling water and stir till shortening is melted and cool. Add yeast to lukewarm water. Add beaten eggs to yeast mixture and combine both mixture. Add enough flour so dough can be kneaded. Let rise until double. Divide and place in pans. Let rise and bake at 350° for 30-50 minutes according to loaf size.

Delicious toasted!

Ana M. Hall

TENDER WHOLE WHEAT BREAD OR DELICIOUS ROLLS

2 pkg. yeast	2 c. hot water
1/4 c. sugar	2 beaten eggs
1/2 c. warm water	6 c. flour (half white,
1 Tbsp. salt	half wheat)
1/2 c. oil	

Combine yeast, sugar and water and let stand in small bowl. In large bowl, combine 1 tablespoon salt, oil and hot water. Wait for mixture to cool somewhat. Add beaten eggs and yeast mixture. Stir in flour (wheat first), 1 cup at a time. Cover with plastic 1 hour. Knock down and let raise 1/2 hour more. Knock down and place in pans. Let raise 1/2 to 3/4 hour. Bake at 350°, 25 to 30 minutes.

Gail McClure

MOM'S CRANBERRY BREAD

2 c. flour	2 Tbsp. oil
1 1/2 tsp. baking powder	3/4 c. orange juice
1/2 tsp. soda	1 egg
1/2 tsp. salt	1 c. raw cranberries, cut
1 c. sugar	into halves

Mix all ingredients in bowl, except cranberries, being sure mixture is well mixed. Fold in cranberries. Pour into greased loaf pan. Bake at 350° about 1 hour. Test with knife at center for doneness.

Gail McClure

PUMPKIN BREAD

1 (No. 2 1/2) can pumpkin	2 tsp. cinnamon
1 c. oil	2 tsp. cloves
4 c. sugar	4 tsp. soda
3 eggs	1 c. dates
1 tsp. salt	1 c. nuts
5 c. flour	1 c. raisins

Mix together the pumpkin, oil, sugar and eggs. Add flour and seasonings. Mix in a large bowl, then add dates, nuts and raisins. Grease and flour bread pans. Bake at 325° for 1 hour. Makes 4 loaves.

Betty Beaty

ORANGE BREAD

2 1/2 c. flour	1 c. milk
1/2- 1 c. sugar	1-2 eggs
4 1/2 tsp. baking powder	1 c. orange peel
1/2 tsp. salt	1 Tbsp. shortening

1. Mix and sift dry ingredients. 2. Add chopped orange peel. 3. Add egg beaten with milk. 4. Add melted shortening. 5. Fill pans 2/3 full. 6. Bake at 350° for 45-60 minutes.

Carolyn Eaton

MONKEY BREAD

5 c. flour, divided
3 envelopes active
dry yeast
2 Tbsp. sugar
1 tsp. salt

1 1/2 c. milk
1/3 c. butter or margarine
1 egg
3/4 to 1 c. butter or
margarine, melted

In large bowl of mixer, stir together 1 1/2 cups flour, the yeast, sugar and salt; set aside. Heat milk and the 1/3 cup butter until very warm (120° to 130°), 2 1/2 minutes in glass measuring cup in microwave and pour over flour-yeast mixture. Add egg and beat 3 minutes at medium speed, scraping bowl occasionally. Add 1 cup flour and beat 3 minutes longer. Stir in remaining 2 1/2 cups flour and mix with wooden spoon until thoroughly blended. Grease top of dough. Cover and let rise in warm, draft-free place until double in bulk, about 30 minutes.

Turn out on lightly floured surface and knead lightly until smooth. Divide dough in half. Roll out each half in 18x12 inch rectangle. Cut in 3/4 inch strips, then cross-wise in 3 inch pieces. Dip each piece in melted butter, then toss helter skelter into a 10 inch angel cake pan. Cover and let rise in warm, draft-free place until double in bulk, about 1 to 1 1/2 hours. Bake on bottom rack in preheated 425° oven about 20 minutes or until golden brown and done. Turn out on rack to cool slightly. Serve in basket. Pull apart to eat.

A popular barbecue bread in California.

Debbie Freestone

INDIAN POPOVERS

3 c. self-rising flour
1/2 c. lard or shortening

1 c. (about) warm water
Lard or shortening for frying

Combine flour and 1/2 cup lard or shortening. Add water, a little bit at a time, mixing until the dough is moist enough to handle. Knead gently but not too much. Spread a thin layer of lard or shortening all over the ball of dough and set in a pan. Cover with a dish towel or foil. Let rise at least 30 minutes, preferably overnight. Break off about 1/2 cup of dough at a time. Roll into balls; set on tray.

Take one ball at a time; pat and flatten it out between the hands, shaping it into a large circle. It should be as thin as cardboard around the edges. Have lard or shortening for frying at a low boil. Brown popover lightly on one side; turn; brown the other side (about 5 seconds each side). Serve hot with powdered sugar or honey or spread with refried beans topped with grated cheese.

Karen Coker

PANCAKES

1 1/2 c. flour (sift)	3 Tbsp. sugar (resift)
1 tsp. salt	1 3/4 tsp. baking powder

Combine:	
1 or 2 slightly beaten eggs	3 Tbsp. melted butter
	1 to 1 1/4 c. milk

Mix the liquid ingredients quickly into dry ingredients.

Raenada Judd

WHEAT CAKES

1 1/3 c. sifted whole wheat flour	3/4 tsp. salt
3 tsp. baking powder	3 eggs, well beaten
3 Tbsp. sugar	1 1/4 c. milk
	3 Tbsp. oil

Stir together dry ingredients. Combine eggs and milk; stir into dry ingredients along with oil. Mix only until blended. Bake on lightly greased griddle until golden brown, then turn. Can be used for waffles also.

Betty Beaty

BANANA QUICK BREAD

1/3 c. shortening	1 c. sifted all-purpose flour
1/3 c. sugar	2 3/4 tsp. double-acting baking powder
2 eggs. slightly beaten	

1/2 tsp. salt

1 c. mashed ripe bananas

(4 1/2 x 8 1/2 x 3 inch pan.) Preheat oven to 350°. Beat shortening until creamy and glossy or two minutes at medium speed on electric mixer. Gradually add sugar, eggs, beating until thick and pale lemon in color. Sift dry ingredients; add alternately with bananas. Blend thoroughly after each addition. Grease bottom only of loaf pan. Turn batter into pan. Bake 60 to 70 minutes or until tester inserted in center comes out clean and dry. Let bread partially cool in pan (20 to 30 minutes) before turning onto rack.

Betty Beaty

BANANA-NUT BREAD

1 c. sugar

1/2 c. oil

3 crushed bananas

2 eggs, beaten

1/2 tsp. salt

1 tsp. soda

2 c. flour

1/2 c. walnuts

Combine ingredients. Divide mixture in half. Place in two loaf pans. Bake at 375° for 45-60 minutes.

Debbie Pierce

BANANA-NUT BREAD

1 3/4 c. flour

1 1/4 to 2 tsp. baking
powder

1/4 to 1/2 tsp. soda

3/4 tsp. salt

1/3 c. shortening

2/3 c. sugar

2 eggs

1/2 c. walnuts

3 bananas

Sift flour, baking powder, soda and salt together and set aside. Cream shortening and sugar; blend in eggs. Add flour alternately with mashed bananas. Add chopped nuts. Turn into greased loaf pan. Bake for 55 minutes at 350°.

Judy Davidson

BANANA NUT BREAD

1/2 c. sugar	1/2 tsp. salt
1/4 c. shortening	2 tsp. baking powder
1 egg	1/2 tsp. soda
2 Tbsp. water	1/2 c. nuts
1 1/2 c. mashed bananas	1 tsp. vanilla
1 1/2 c. flour	

Cream sugar and shortening. Add egg and mix. Mix water with bananas in blender until smooth. Mix in all remaining ingredients. Bake in an ungreased loaf pan at 350° for 1 hour.

Mindy Wright

MOUTH-WATERING CINNAMON ROLLS

1 pkg. active dry yeast	3 1/2 c. flour
1/4 c. warm water	1 egg
1 c. milk, scalded	3/4 to 1 c. sugar
1/4 c. sugar	3 Tbsp. cinnamon
1/4 c. shortening	Raisins (if desired)
1 tsp. salt	Nuts (if desired)

Dissolve yeast in warm water. Combine milk, sugar, shortening and salt. Cool to lukewarm. Add 1 1/2 cups flour. Beat in yeast and egg gradually. Add remaining flour till soft dough. Roll out 1/2 dough till 18x12 inches or about 1/4 to 1/2 inch thick. Brush with butter and sprinkle with cinnamon sugar (1 cup sugar, 3 tablespoons cinnamon). Add nuts and raisins if desired. Roll up dough; cut with thread about 1 inch thick. Set on pan about 1 inch apart, so there is room to raise. Let raise approximately 40 minutes to 1 hour. Cook at 375° for 15 minutes or until golden brown. Makes 30 rolls.

Debbie Pierce

HOT ROLLS

1 c. milk, scalded	1 large or 2 small eggs
2 tsp. salt	1 pkg. dry yeast
1/2 stick margarine	1/4 c. lukewarm water
1/3 c. granulated sugar	7 - 7 1/2 c. white flour

Add salt, margarine and sugar to hot milk and stir until dissolved. Cool to lukewarm. Stir in beaten eggs and yeast which has been dissolved in water. Gradually add flour, 2 cups at a time. Stir only until flour is mixed into liquids. Dough should be quite sticky. Let rise until double (1 1/2 hours). Shape into desired rolls. Let rise again until double. Bake at 425°, 12 to 15 minutes.

Cinnamon Rolls: Roll dough which has risen the first time onto floured board into a rectangle approximately 5 inches wide (1/4 inch thick). Brush with melted margarine and sprinkle generously with white sugar, then with a good coating of cinnamon. Roll up like a jelly roll and pinch rolled side to dough to seal. (Raisins may also be added after cinnamon, if desired.) Cut into slices 3/4 - 1 inch thick and place on greased baking pan. They should be touching. Let rise until double.

Bake at 400° until brown on top, approximately 15-20 minutes. Before cool, frost with icing made with powdered sugar, vanilla and milk. Icing should be thinner than you would use to frost a cake. You can add margarine to icing for extra richness, if desired.

Caramel Rolls: Prepare dough as for Cinnamon Rolls. When cut into pieces, lay in a pan with syrup made as follows:

1 stick margarine,
melted
1/2 c. milk

Equal parts of brown and
white sugar (enough to
make syrup consistency of
thick pancake syrup)

Syrup should generously cover bottom of pan. You can also spread rectangle of dough with syrup instead of the melted margarine, if desired. Use slightly less sugar if you do. Bake when raised approximately the same as Cinnamon Rolls. When done, turn out onto wax paper or aluminum foil to cool.

Sue Raile

QUICK YEAST ROLLS

2 c. milk
4 Tbsp. dry yeast
2/3 c. warm milk
3 eggs
1/2 c. sugar

2 Tbsp. melted butter
3/4 tsp. salt
6 c. flour
1/2 lb. butter, melted

Warm milk. Mix yeast with 1/4 cup sugar and 2/3 cup warm water and let stand until bubbly. Add eggs, remaining sugar (1/4 cup), butter, salt and flour to milk, then add yeast mixture; mix well. Let stand until light. Place on well floured board and cut into rolls. Let raise. Bake at 400° to 420° for about 15 minutes.

Yoland McInelly

GRANDMOTHER'S OLD FASHIONED VINEGAR ROLLS

3/4 c. cider vinegar	2 c. sifted flour
1 1/2 c. water	1 tsp. salt
1 1/4 c. sugar, divided	1 tsp. baking powder
4 tsp. cinnamon, divided	1 1/3 c. shortening
4 Tbsp. butter, divided	3/4 c. milk
Heavy pour cream	

Combine vinegar, water, 1 cup of sugar and 2 teaspoons of cinnamon. Stir over low heat until sugar dissolves. Cook over medium heat 20 minutes. Meanwhile, mix and sift flour, baking powder and salt. Cut in shortening. Stir in milk with fork until soft dough forms. Roll out into rectangle about 1/4 inch thick. Combine remaining sugar and cinnamon. Sprinkle over surface of rectangle. Dot with 2 tablespoons butter.

Roll up, starting at large side. Cut crosswise into slices about 1 1/4 inches thick. Place cut side up close together in deep baking dish. Dot with rest of butter. Pour hot vinegar mixture over all. Bake 30 to 40 minutes at 375°. Serve hot with heavy pour cream.

Debbie Freestone

QUICK & EASY YEAST ROLLS

1 pkg. active dry yeast	1/2 tsp. salt
3/4 c. warm water (105 to 110°)	1 egg
2 Tbsp. sugar	2 1/2 to 2 3/4 c. flour*
2 Tbsp. vegetable oil	Soft butter or margarine

Dissolve yeast in water in 2 1/2 quart bowl. Add sugar, oil, salt and egg. Stir to dissolve sugar and salt. Stir in 1 cup flour until smooth. Cover with cloth and place on rack over bowl of hot water; let rise 15 minutes. Grease square pan, 9x9x2 inches. Stir down batter and add 1 1/2 cups of flour. Stir until mixed and turn onto floured, cloth-covered board. Knead 3 minutes. If sticky, knead in 1/4 cup flour.

Divide dough into 16 pieces and shape quickly into balls. Arrange in pan and brush tops with butter. Cover with cloth and place on rack over bowl of hot water. Let rise 25 minutes. Heat oven to 425°. Bake 12 to 15 minutes or until brown. Remove from pan to wire rack. Brush tops with soft butter. Serve warm. 16 rolls.

*If using self-rising flour, omit salt. Unbleached flour may be used in this recipe.

Karen Coker

CHRISTMAS ROLLS

6 c. sugar	1 Tbsp. vanilla
1/2 lb. butter	1/2 lb. walnuts
1 pt. cream or evaporated milk	1 (10 oz.) jar maraschino cherries, drained
1 1/2 c. dark Karo syrup	

Cut or chop cherries and drain dry on paper towel. Combine all ingredients and cook, except cherries. Cook to firm ball state. Cool and beat. When candy is thick enough and firm to handle, divide and keep part plain, if desired, or add cherries to all of the candy. Form into rolls on buttered wax paper. When completely cool and set, wrap in foil and refrigerate. Slice to serve.

Ana M. Hall

ORANGE PINWHEEL ROLLS

"Your favorite roll recipe dough"	1/2 c. sugar
1/3 c. soft margarine	2 tsp. grated orange rind

Roll dough out approximately 1/2 inch thick. Combine margarine, sugar, orange rind and spread on the dough. Roll the dough up and cut as cinnamon rolls are. Bake in well greased muffin tins or on cookie sheets. Let rise and bake according to roll recipe.

Ana M. Hall

DATE NUT ROLLS

2 c. graham crackers	2 c. small marshmallows
2 c. chopped dates	1 c. heavy cream
1 c. chopped nuts	

Roll crackers into fine crumbs. Combine with marshmallows, dates and nuts. Mix in cream (not whipped). Shape into rolls about 3 1/2 inches around. Roll lightly into some additional crumbs. Wrap well in wax paper and chill several hours. Cut in 3/4 inch slices and garnish with whipped cream.

Mindy Wright

12 HOUR BUTTERHORNS

1 Tbsp. yeast	3 eggs
1 c. lukewarm water	1/2 tsp. salt
1/2 c. sugar or honey	4 c. flour (white)
1 cube butter, melted	

In small bowl, put sugar, yeast and warm water and let stand. After 5-8 minutes, add butter, eggs, 1/2 teaspoon salt and flour, a little at a time, in big mixing bowl and mix all together. Let rise overnight if you can, then take half the batch and roll out in circle. Then cut like a pie in 2 inch strips. They taste better if you butter before cutting into 2 inch wide strips. Then roll each strip from outside edge up. Put on cookie sheet and let rise. Cook about 15 minutes or till golden brown at 300°.

If you double or triple batch you can cook 'em all up and freeze them. Great for company!

Barb Mortensen

BASIC ROLL DOUGH

2 pkg. dry yeast	1 egg, slightly beaten
2 c. warm water	1 tsp. salt
1/2 c. sugar	2/3 c. powdered milk
1/4 c. soft shortening	6-7 c. flour

Combine yeast in warm water. Stir in sugar, shortening, eggs, salt and powdered milk. Add flour and knead. Put in greased bowl and let rise for 1 hour. Make rolls and let rise another hour. Bake 20 minutes at 350°.

Olivia Anderson

6 WEEKS BRAN MUFFINS

6 c. bran (All-Bran or Bran Buds)	1 c. oil
1 c. boiling water	5 c. flour
4 eggs	5 tsp. baking soda
3 c. sugar	2 tsp. salt
	1 qt. buttermilk

Pour 2 cups bran into large container. Add boiling water and stir to moisten. Add egg, sugar and oil. Stir in salt, baking soda and flour. (No need to mix together.) Mixture will be thick but still moist enough to stir. Alternately add remaining bran and buttermilk. Spoon into paper muffin cups or greased muffin tin (3/4 full) and bake in 400° oven for 18-20 minutes. Mixture will stay good in airtight container in the refrigerator for 6 weeks or longer.

Variation: Take out only enough mixture for number of muffins desired and add raisins, blueberries or crushed pineapple and bake as directed.

Sue Hallett

WHOLE WHEAT MUFFINS

1/2 butter	2 tsp. baking powder
1 c. sugar	1 tsp. salt
4 eggs	3 c. buttermilk
2 tsp. soda	5 c. whole wheat flour

Mix all together. Cook at 400°, 20 minutes.

Julie Lines

BISCUITS

1 c. sifted flour	1/4 c. shortening
1 1/2 tsp. baking powder	1/4 c. plus 2 Tbsp. milk
1/4 tsp. salt	

Preheat oven at 450°. Sift flour and baking powder. Add shortening and cut in. Add milk. Sprinkle flour on pastry board and knead. Roll out to 1/2 inch thick. Bake on an ungreased pan for 10 to 12 minutes or until brown.

Mindy Wright

DUTCH OVEN BISCUITS

4 c. self-rising flour	1/2 c. sugar
1/2 c. shortening	2/3 c. powdered milk (dry)

Cut shortening in flour and mix remaining ingredients. You can store the mixture in a plastic bag until ready to use. To make biscuits, add water, small amounts at a time. Bake in Dutch oven.

Cindy Peden

MAKE YOUR OWN BISQUICK

12 c. flour	1/4 c. sugar
2 Tbsp. salt	1/4 c. baking powder
1 c. dry milk	3/4 c. shortening

Mix together with pastry blender or hands until well blended. Put in plastic bag and store where cool.

Variations: 8 cups white flour, 4 cups wheat flour; 6 cups white flour, 6 cups wheat flour.

Debra McCarty

NO FAIL CREAM PUFFS

1 stick butter	Dash salt
1 c. boiling water	4 eggs
1 c. all-purpose flour	

Preheat oven to 425°. Melt butter in boiling water. Stir flour in with wooden spoon, adding salt and mixing until dough comes to a ball. Let cool a few minutes. Add 4 eggs, one at a time, stirring until dough looks satiny. Spoon onto ungreased cookie sheet. Bake 20 minutes. Allow to cool. Cut off tops. Spoon out insides and fill. Makes 3 dozen (small).

Dawn Troilo

SPUDNUTS

2 c. scalded milk	6 yeast cakes (Tbsp.)
2 c. mashed potatoes	1 cube margarine
2/3 c. sugar	1 Tbsp. salt
7-9 c. flour	4 eggs

Glaze: One box powdered sugar. Add water to thin, 1 teaspoon vanilla.

Soften yeast in cooled milk. Add margarine, sugar, eggs and salt to potatoes and whip. Combine milk, yeast and add flour; knead. Set to rise. Let rise twice to double size. Roll out to no less than 1/2 inch thick. Cut with donut cutter. Deep fat fry. Drain and glaze.

Olivia Anderson

FRESH STRAWBERRY PIE

Crust:

1 1/2 c. flour	1 1/2 tsp. sugar
1 tsp. salt	1/2 c. oil
2 Tbsp. milk	

Filling:

3/4 c. water	1 1/2 Tbsp. cornstarch
3/4 c. sugar	1/2 (3 oz.) pkg. strawberry
2-3 boxes of strawberries	jello

The nice thing about this crust is that you make and mix it right in the pie pan. Just mix all the ingredients and bake.

Filling: Boil the water, cornstarch and sugar together. Add jello and cook until dissolved. Cool and pour mixture over the strawberries in the pan. Refrigerate.

Cindy Peden

FRESH STRAWBERRY PIE

1 (9 inch) baked pie crust	1 c. water
Clean, whole or sliced	3 Tbsp. cornstarch
strawberries to fill	4 Tbsp. dry strawberry jello
crust	Whipping cream or Cool Whip
1 c. sugar	

Put strawberries in the crust. Combine sugar, water, cornstarch and jello in saucepan and bring to a boil until clear and thick. Cool. Pour cool sauce over strawberries and refrigerate. Cover with whipped cream or Cool Whip and serve.

Ana M. Hall

PUMPKIN PIE

1 large can pumpkin	1 1/4 tsp. cinnamon
2 c. milk	1 1/4 tsp. ginger
1/2 c. canned milk	1 Tbsp. flour
1 1/4 c. sugar	3 eggs
1/2 tsp. salt	

Mix all ingredients in "large" bowl and then pour into 2 (9 inch) pie crusts. Bake at 400° for 45-55 minutes.

Barb Mortensen

STRAWBERRY PIE

Glaze:

2 Tbsp. cornstarch	Few drops strawberry flavor
1 c. sugar	2 pt. strawberries
1 c. cold water	1 baked pie shell
1/4 tsp. salt	Whipped cream as desired
Few drops red food coloring	

Glaze: Combine and cook over medium heat until mixture comes to a boil, then cook 5 minutes. Pour over strawberries in shell. Chill until set. Top with whipped cream.

Dawn Troilo

SOUR CREAM RAISIN PIE

3 egg yolks	3/4 tsp. cinnamon
1 c. sugar	1/2 tsp. nutmeg
2 tsp. flour	3/4 c. raisins
2 c. thick sour cream (real cream)	1/2 tsp. cloves

Cook in double boiler. Put in baked pie crust. Chill through and top with meringue.

Fredonne Chapman

LEMON CREME PIE

1 (12 oz.) can frozen lemonade	1 can Eagle Brand milk
1 (13 oz.) tub whipped topping	3-5 drops yellow food coloring
	Vanilla wafers (1b. box)
	Margarine

Make crust with wafers and margarine. Pat into 9x13 inch pan. Refrigerate. Blend frozen lemonade, Eagle Brand. Add desired amount of food coloring. Mix and pour into crust. Top with a few crumbs. Refrigerate at least 4 hours before serving.

Kathy Willis

PUMPKIN PIE

Unbaked pie crusts (2 (10 inch) and 1 (8 inch) or 3 (8 inch) pies)	2 1/2 c. sugar
6 large eggs, beaten	2 tsp. salt
1 (# 2 1/2) can (large) pumpkin	1 1/2 tsp. ginger
	2 tsp. cinnamon
	1 can evaporated milk
	1 c. water

Mix spices with 1/2 cup sugar and combine with the other ingredients, adding milk and water last. Bake 10 minutes at 400° and 50 minutes at 350° or until knife comes out clean when inserted in filling.

Ana M. Hall

TARTS

Basic Tart Crust:

1 c. flour	1/2 c. margarine
1/4 c. powdered sugar	

Lemon Cream Cheese Filling:

3 egg yolks	1/3 c. lemon juice
1 can Eagle Brand	3 oz. cream cheese

Cherry Cream Cheese Filling:

1 (8 oz.) cream cheese	1 can Eagle Brand
1/3 c. lemon juice	1 can cherry pie filling

Pecan Tarts:

3 eggs	1/3 c. melted margarine
2/3 c. sugar	1 c. chopped pecans
1 c. dark corn syrup	

Tart Crust: Mix all 3 ingredients in bowl. Put a pinch of dough in tart pans. Dough will be crumbly. Press with fingers to form tart. Bake at 350° for 10 minutes. Fill with favorite filling. Serve with a dollop of whipped cream.

These little tarts are a hit at any party!

Lemon Filling: Mix all 4 ingredients. Fill tart shells with 1 teaspoon filling. Chill.

Cherry Cream Cheese Filling: Mix cream cheese, lemon juice and Eagle Brand together till smooth. Spoon 1 teaspoon filling into each tart shell. Top with 1 teaspoon prepared cherry pie filling. Chill.

Pecan Tarts: Beat eggs and sugar thoroughly. Stir in corn syrup and melted margarine and chopped pecans. Spoon 1 teaspoon filling into each unbaked tart shell. Bake at 350° for 15 minutes.

Debbie Rogers

DELICIOUS NON-MEAT MINCEMEAT

1 c. dates	2 Tbsp. molasses
1 c. raisins	1 1/2 tsp. cinnamon
1 c. apple juice	1/2 tsp. nutmeg
1 c. chopped apples	1/2 tsp. cloves
1 tsp. lemon juice	Touch of ginger

Combine all ingredients. Store in refrigerator. Flavors blend overnight. Use as pie filling alone or with a layer of mincemeat and a layer of pumpkin or use a layer of cream cheese, then mincemeat. Also good with a pecan pie filling. Good alone as a pudding topped with yogurt or whipped cream.

Betty Beaty

** NOTES **

** NOTES **

Cakes, Cookies, Desserts

CAKES, COOKIES,
DESSERTS

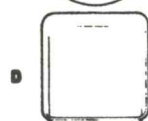


HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:



4-cup baking dish:

9-inch pie plate
8x1½-inch layer cake pan—C
7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

6-cup baking dish:

8 or 9x1½-inch layer cake pan—C
10-inch pie plate
8½ x 3 5/8 x 2 5/8 inch loaf pan—A

8-cup baking dish:

8x8x2-inch square pan—D
11x7x1½-inch baking pan
9x5x3-inch loaf pan—A

10-cup baking dish:

9x9x2-inch square pan—D
11¾x7½x1¼-inch baking pan
15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups

Melon Mold:

7x5½x4-inch mold—H	6 cups
--------------------	--------

Spring-Form Pans:

8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups

Ring Molds:

8½x2¼-inch mold—E	4½ cups
9¼x2¼-inch mold—E	8 cups

Charlotte Mold:

6x4¼-inch mold—G	7½ cups
------------------	---------

Brioche Pan:

9½x3¼-inch pan—F	8 cups
------------------	--------

CAKES, COOKIES, DESSERTS

SOUR CREAM CHOCOLATE CAKE

2 sq. unsweetened chocolate (2 oz.)	1 tsp. soda
1/2 c. boiling water	1 c. sour cream, whipped (real cream, not imitation)
1 1/2 c. flour	2 eggs (not beaten)
1 c. sugar	1/2 c. cocoa
1/2 tsp. salt	1 tsp. vanilla

Cover cut-up chocolate with water and dissolve. Cool. Sift flour; measure and sift with sugar, soda and salt. Combine cream, chocolate and eggs. Add dry ingredients and flavoring. Mix well. Pour into well-greased pan or pans. Bake at 350° for 25-30 minutes. Layer or large loaf.

Betty Cathey

CARROT CAKE

2 c. flour	1 tsp. baking soda
2 tsp. cinnamon	1 tsp. salt
2 c. sugar	1 1/2 c. Crisco oil
3 eggs	2 c. grated carrots
1 c. crushed pineapple, drained	1 c. coconut
1 c. nuts	1 tsp. vanilla

Mix well the sugar, oil and eggs. Gradually add in flour, soda, cinnamon and salt. Mix well. Fold in remaining ingredients. Bake at 350° for 1 hour. Frost with cream cheese frosting.

Cindy Peden

CARROT CAKE/CREAM CHEESE FROSTING (A rich, moist cake)

2 1/2 c. flour	2 c. grated carrots
2 1/2 c. sugar	1 tsp. salt
3 eggs	1 tsp. soda
1 large can pineapple, well drained	2 Tbsp. baking powder
	1 Tbsp. vanilla

1 c. oil
4 tsp. cinnamon

Nuts

If using wheat flour, use 1 1/2 cups oil. Combine all ingredients and mix well. Bake in well greased, well floured Bundt pan at 350° for about 1 hour and 15 minutes (varies). Let cool, then frost with Cream Cheese Frosting.

Cream Cheese Frosting: Blend -

2 pkg. (3 oz. each)	1 Tbsp. milk
softened cream cheese	1 tsp. vanilla

Gradually add powdered sugar, beating until frosting is smooth and of spreading consistency.

Paula Brown

NO ICING CHOCOLATE CHIP CAKE

1 c. dates, chopped	2 c. flour
1 c. plus 3 Tbsp. hot water	1/2 tsp. salt
3 tsp. soda	1 Tbsp. cocoa
1 c. white sugar	1 tsp. vanilla
1 c. shortening	1 c. chocolate chips
2 eggs	1/2 c. nuts

Hot water over dates. Remove enough water to dissolve soda and return mixture to dates and water. Cream sugar and shortening. Add beaten eggs, flour, salt, cocoa and vanilla. Beat well. Add 1/2 cup chocolate chips and date water mixture. Pour into 9x13 inch baking pan. Sprinkle chips and nut on top. 350° for 40 minutes.

Carolyn Eaton

CHOCOLATE CAKE PUDDING

1 c. flour	1/2 c. milk
3/4 c. sugar	2 Tbsp. butter
2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	1/2 c. chopped nuts
1 (1 oz.) sq. unsweetened chocolate, melted	

Sift dry ingredients together. Combine milk, butter, vanilla. Add liquid to dry ingredients and beat until smooth. Add nuts. Pour into well-greased 8-inch square pan.

Sauce:

1/2 c. brown sugar	3 Tbsp. cocoa
1/2 c. white sugar	1 c. boiling water

Put ingredients together in saucepan and bring to boil, stirring to prevent lumping. Pour over batter and bake at 350° for 40 minutes. Cake will rise to the top and sauce will settle on bottom.

Cathy Taylor

MAYONNAISE CHOCOLATE CAKE

2 c. flour	4 Tbsp. cocoa
1 1/2 c. sugar	1 scant c. mayonnaise
2 tsp. soda	1 c. warm water

Mix ingredients. Bake at 350°, 30 to 40 minutes.

Debbie Freestone

CHOCOLATE TEXAS SHEET CAKE

(Chocolate lovers will love this one!)

1/2 c. buttermilk	2 c. sugar
1 tsp. baking soda	2 c. flour
1 stick oleo	2 eggs
1/2 c. oil	1 tsp. vanilla
1 c. water	1/2 tsp. salt
4 Tbsp. cocoa	

Frosting:

1 stick oleo	1/3 c. milk
4 Tbsp. cocoa	1 box sifted powdered sugar

Mix buttermilk and soda and set aside. Bring to boil in large, heavy pan: oleo, oil, water, cocoa. Turn off heat. While beating, add all at once the sugar and flour. Add buttermilk, eggs, vanilla and salt. Beat well. Pour onto greased cookie sheet (floured). Bake at 350° for 25 minutes.

Frosting: Five minutes before cake is done, begin fixing. Bring to boil in heavy pan: oleo, cocoa and milk. Add powdered sugar. Spread on warm cake.

Paula Brown

EASY CHOCOLATE CAKE

1 c. water	2 c. sugar
1/4 c. cocoa	2 eggs
2 cubes butter	1/2 tsp. salt
1 tsp. vanilla	1/2 c. buttermilk with
2 c. flour	1 Tbsp. soda added

Boil water, cocoa and butter. Add remaining ingredients. Bake 30 minutes at 350°.

Mindy Wright

THREE HOLE CHOCOLATE CAKE

2 c. sugar	1 tsp. vanilla
3 c. flour	2 Tbsp. vinegar
1/4 c. cocoa	1 scant c. oil
2 tsp. soda	2 c. water
1 tsp. salt	1 egg

Combine dry ingredients in a bowl. Make three holes in dry ingredients and put vanilla in one, vinegar in another and oil in the last one. Pour water and egg over all and stir until combined. Pour in greased and floured 9x13 inch pan and bake at 350° for 30 minutes or until done.

Ana M. Hall

COCOA PEPPERMINT CAKE

2/3 c. butter or
margarine
1 2/3 c. sugar
3 eggs
1/2 tsp. vanilla
2 c. all-purpose flour

2/3 c. cocoa
1 1/4 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
1 1/3 c. water
1/2 c. crushed peppermint
candy

Beat first four ingredients at high speed of mixer 3 minutes. Combine dry ingredients; add alternately with water to creamed mixture. Blend just until combined; add candy. Pour into 2 greased and cocoa-dusted 9-inch cake pans. Bake at 350° for 30 to 35 minutes.

Karen Coker

MANDARIN ORANGE CAKE

1 box Duncan Hines
Deluxe II yellow cake mix
3/4 c. Crisco oil

4 eggs
1 (16 oz.) can Mandarin
oranges (get at Safeway)

Icing:

1 (3 oz.) pkg. instant
vanilla pudding
1 (20 oz.) can crushed
pineapple with juice

1 (12 oz.) Cool Whip,
thawed

Mix cake mix, oil and juice from oranges and eggs. Gently fold in oranges. Grease and flour 3 (8 or 9 inch) round or square pans. Put 1/3 batter in each and bake at 325° approximately 25 minutes, until done. Turn out on cake racks to cool immediately.

Icing: Mix dry pudding and crushed pineapple and juice. This will thicken. Fold in Cool Whip. Frost cool cake and refrigerate for at least 8 hours. Will stay good for several days in refrigerator.

Sue Raile

POPPY SEED CAKE

1 pkg. white cake mix	1/2 c. oil
1 pkg. vanilla instant pudding	5 eggs
1 c. orange or pineapple juice	2 Tbsp. poppy seeds
	Cinnamon and sugar
	Margarine

Mix first six ingredients in bowl. Beat 2 minutes. Melt 1/4 cup margarine and grease Bundt pan or fancy mold cake pan. Coat pan completely with cinnamon and sugar mixture. Pour cake dough into pan. Bake at 350° for 45 minutes. Cool for 5 minutes and turn out.

Great gift idea for that special neighbor or friend!

Debbie Rogers

APPLE EVERYTHING CAKE (No frosting)

1 1/2 c. oil	1 c. chopped nuts
2 c. sugar	3 c. chopped apple or
3 eggs	1 qt. applesauce
3 Tbsp. vanilla	3 c. flour
1 c. coconut	1 tsp. soda
1 c. chocolate chips	1 tsp. salt
1 c. raisins	

1. Beat together first 4 ingredients. 2. Add next 5 ingredients and mix well. 3. Add next 3 ingredients and stir by hand about 200 strokes. Bake in a shallow broiler pan in 325° oven for 45 minutes.

Men's favorite!

Carolyn Eaton

APPLENUT CAKE

2 c. diced apples	1 c. sugar
1/4 c. oil	1 egg, beaten
1 1/2 c. flour	1 tsp. baking soda
1 tsp. cinnamon	1/4 tsp. salt
1/2 c. chopped nuts	1 tsp. vanilla

Pour sugar over apples to draw juice for 30 minutes. Add oil and beaten egg to apples. Sift flour, soda, salt and cinnamon. Add to the apple mixture. Add nuts and vanilla. Bake at 350°F. for 30 minutes or until done.

Lori Shumway

MOIST FRESH APPLE CAKE

1 1/2 c. oil <i>3c.</i>	1 tsp. salt
2 c. sugar	1 tsp. soda
2 eggs	2 1/2 tsp. cinnamon
2 tsp. vanilla	1 c. nuts
3 c. flour	3 c. diced fresh apples

Add oil, sugar, eggs and vanilla and beat. Add remaining ingredients and pour in oblong greased pan. Batter is very thick. Bake at 300° for 1 hour.

Julie Lines

LEMON-JELLO CAKE

1 yellow cake mix	1 pkg. lemon jello
3/4 c. oil	3/4 c. water
4 eggs	

Mix well and pour into large casserole or baking pan. Bake at 350° for approximately 40 minutes.

Topping:

2 c. powdered sugar	1/3 c. lemon juice
---------------------	--------------------

Poke holes in hot cake with fork and pour mixture over cake.

Strawberry jello can be used instead of lemon. Top with crushed strawberries and powdered sugar. Serves 12 to 16.

Judy Davidson

OATMEAL CAKE

1 1/2 c. hot water

1 c. oatmeal

Combine and set aside.

1/2 c. salad oil

1 1/3 c. plus 2 Tbsp. flour

1 c. white sugar

1 tsp. salt

1 c. brown sugar

1 tsp. baking powder

2 eggs

1 tsp. soda

1 tsp. vanilla

1 tsp. cinnamon

Beat together sugar, oil, eggs and vanilla. Sift together flour, salt, baking powder, soda and cinnamon. Add flour mixture to sugar mixture alternately with oatmeal mixture. Mix well. Bake in greased 9x13 inch pan for 30-35 minutes at 350°.

Topping:

3/4 c. brown sugar

2 Tbsp. milk

3/4 cube margarine or
butter

Combine these ingredients. Bring to boil. Remove from heat and add:

1/2 c. nuts

1/2 c. coconut

Olivia Anderson

DUMP CAKE

2 c. flour

1 tsp. cinnamon

1 c. sugar

1/2 tsp. cloves

1/2 c. shortening

1/4 tsp. nutmeg

1/3 c. molasses

1/2 c. raisins

2 eggs

1 c. boiling water

1 tsp. salt

2 heaping tsp. baking soda

Mix all ingredients together except 1 cup boiling water and 2 teaspoons soda. Mix water and soda together and add this to first mixture. Bake at 350° for 25-30 minutes.

Stephanie Chamberlain

STRAWBERRY CAKE

1 pkg. white cake mix	1/2 c. water
1 (3 oz.) pkg. strawberry jello	4 eggs
5 Tbsp. flour	1/2 pkg. and 2 Tbsp. strawberries
1/2 c. oil	

Icing:

1/2 stick margarine	1 box powdered sugar
Remaining strawberries	1/2 c. pecans, diced

Beat together 4-5 minutes and bake at 350°. Done when center springs back when touched.

Icing: Mix well and smooth over cooled cake.

Patricia Frost

MINCEMEAT CAKE

1 1/2 c. sugar	1 tsp. soda
1 c. cooking oil	1 tsp. allspice
3 eggs	1 tsp. cinnamon
1 c. buttermilk	1/2 tsp. salt
1 tsp. vanilla	1 c. mincemeat
2 c. flour	

1. Mix in bowl first 5 ingredients. 2. Add next 5 ingredients. Stir well. Add mincemeat. Mix well. Bake at 350° for 45 minutes to 1 hour. When cake is done, punch holes in it and pour on topping.

Topping:

1 c. sugar	1 cube butter, melted
1 c. buttermilk	3 tsp. syrup
1/2 tsp. vanilla	

Fredonne Chapman

HARD TIME CAKE

1 c. sugar	1 c. raisins
2 Tbsp. shortening	1 c. water
1/2 tsp. nutmeg	2 c. flour
1/2 tsp. allspice	Optional: 1/2 c. nutmeats or
1/2 tsp. cinnamon	4 Tbsp. cocoa
1 small tsp. soda	

1. Cream together sugar and shortening. 2. Add spices. 3. Dissolve soda in boiled raisins and juice. Add and mix. 4. Add flour, nuts and cocoa. 5. Mix well. Bake at 350°. Test for doneness.

A little more flour and some vanilla will make good drop cookies, too.

Carolyn Eaton

BETTER THAN "SEX" CAKE

1 box Duncan Hines yellow cake mix (if no pudding in mix, add 1 small box of instant vanilla pudding)	1 c. sour cream
4 eggs	1 bar German's sweet chocolate, grated
1/2 c. oil	1 (6 oz.) pkg. chocolate chips
1/2 c. water	1 (6 oz.) pkg. butterscotch chips
	1 c. chopped pecans or walnuts

Mix first 7 ingredients by hand and beat only a few strokes. Then add last 3 ingredients; mix well. Bake in greased and floured Bundt pan at 350° for 55 minutes or until cake tests done. Invert immediately to cake plate. No icing.

Delores Borrows

RHUBARB CAKE

5 c. chopped rhubarb	1 c. sugar
1 (3 oz.) pkg. raspberry or strawberry gelatin	3 c. miniature marshmallows
	1 pkg. yellow or white cake mix

Place rhubarb in the bottom of a greased 9x13-inch baking dish. Sprinkle gelatin over rhubarb. Top with sugar, then marshmallows. Prepare cake mix according to package directions. Pour batter over marshmallows and bake at 350°, 1 hour or until cake tester inserted in center comes out clean. Turn out onto a piece of foil large enough to fold over cake. Turn edges of foil up to form a rim. Cool. To serve, top with whipped cream. Makes 12 to 16 servings.

Lori Shumway

COCONUT PUMPKIN CAKE

2 c. flour	2 c. pumpkin
2 c. sugar	4 eggs
2 tsp. baking powder	1 c. oil (Wesson)
2 tsp. cinnamon	1/2 c. chopped nuts
1/2 tsp. salt	1/2 c. coconut
2 tsp. baking soda	

Sift together dry ingredients. Mix together pumpkin, eggs and oil. Add to dry ingredients. Add nuts and coconut and blend well. Pour into 17 x 11 x 3/4 inch pan (jelly-roll pan). Bake at 350° for 30 minutes. Frost with following:

1/2 c. margarine	1 tsp. vanilla
1 (8 oz.) cream cheese	1/2 c. nuts
1 lb. powdered sugar	1 1/2 c. coconut

Cathy Taylor

SOUR CREAM COFFEE CAKE

1/2 c. butter	2 c. cake flour
1 1/4 c. sugar	1 tsp. baking powder
2 eggs	1/2 tsp. soda
1 c. sour cream	1/4 tsp. salt
1 tsp. vanilla	

Topping:

2 Tbsp. sugar
1 tsp. cinnamon
1/4 tsp. mace

1 Tbsp. melted butter
1/2 c. chopped nuts

Cream butter and sugar until light and fluffy. Add eggs, one at a time, and beat until smooth. Mix in sour cream and vanilla. Sift cake flour; measure; sift again with baking powder, soda and salt. Stir in dry ingredients, mixing until smooth. Turn into greased and floured 9 inch square pan. Mix topping together and sprinkle over the top. Bake for 45 minutes at 350°.

Cathy Taylor

ITALIAN CREAM CAKE

1/2 c. margarine
3/4 c. shortening
2 c. sugar
5 eggs
2 c. flour
1 tsp. soda
1 tsp. vanilla

7 1/2 oz. coconut
1 c. chopped pecans
1 c. buttermilk
1 recipe Cream Cheese
Frosting with 1 c. chopped
pecans stirred in

In large bowl, cream margarine, shortening and sugar. Add egg yolks, stirring constantly. In a separate bowl, sift together flour and soda. Add alternately with buttermilk. Stir in vanilla, coconut and pecans. Fold in stiffly beaten egg whites. Pour batter in greased jelly-roll pan or large cookie sheet. Bake at 350° for 30 minutes. Cool. Frost with Cream Cheese Icing.

Cream Cheese Icing: Mix together -

1 (8 oz.) pkg. cream
cheese
1/2 c. soft margarine

1 box powdered sugar
1 tsp. vanilla

Stir in 1 cup chopped pecans.

Debbie Rogers

CHERRY NUT FRUIT CAKE

Beat 4 eggs well. Add 1 cup sugar and beat. Sift and add:

1 c. flour
1 tsp. baking powder

1 tsp. salt

Add:

1 lb. glazed cherries,
cut into halves
1 lb. dates, pitted
and halved

1 lb. pecans (do not chop
or break
1 tsp. vanilla or rum flavor
4 Tbsp. juice (peach,
apricot or whatever)

Mix and pour in well greased and floured angel food cake pan. Bake 2 hours at 250°. Do not take out of pan until completely cool. Freeze and serve still frozen for best flavor.

Ana M. Hall

GRAM'S FRUITCAKE (One (5-pound) cake)

8 oz. butter
1/2 c. white sugar
1/2 c. brown sugar
6 eggs
1/4 c. honey
Juice and rind of
1/2 orange
Juice and rind of
1/2 lemon
1/2 tsp. vanilla
1/2 tsp. almond extract

2 c. flour
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. allspice
1/2 tsp. mace
1 lb. white raisins, soaked
overnight
1 lb. pecans
1 lb. candied cherries
1 lb. candied pineapple

Cream butter and sugars; add eggs, one at a time. Add honey, vanilla, almond and citrus juices and rinds. Combine all dry ingredients and add. Coat fruits and raisins with flour and stir in with nuts. Place in 9 or 10 inch spring form pan, greased and lined with greased brown paper. Bake at 250° for 1 hour, then at 275° for another hour.

Susan Hunn

ORANGE SLICE LOAF

1 1/2 c. butter	1 pkg. candy orange slices
1 1/2 c. sugar	1 c. shredded coconut
4 eggs	1 c. chopped nuts
1 tsp. soda	4 c. flour
1/2 c. buttermilk	1 tsp. salt

Cream butter and sugar. Add eggs, 1 at a time, beating well after each egg. Stir soda into buttermilk, then mix into batter. Cut candy into small pieces. Stir into batter, mixing well. Put into 2 greased 9 inch loaf pans. Bake at 325° for 1 hour and 20 minutes. Cool in pans. Slice after cool.

Julie Lines

GRANDMA'S JELLY ROLL

7 eggs, separated	3 Tbsp. boiled water
1 c. sugar (1/4 c. for white of egg)	1 c. flour
	1 tsp. baking powder

Mix sugar with egg yolks. Mix 3 tablespoons boiled water with 1 cup flour and 1 teaspoon baking powder. Add to mixture of sugar and egg yolks. Beat egg whites with 1/4 cup sugar until stiff. Add to yolks. Pour into jelly roll pan. Bake at 300°, 15-20 minutes, until springs back at touch. Dump onto wax paper. Roll up after cools. Spread favorite jelly and roll back up. (Sprinkle confectioners' sugar on top.)

Stephanie Chamberlain

MONSTER COOKIES

1 doz. eggs	3 lb. peanut butter
2 lb. brown sugar	18 c. oatmeal
4 c. white sugar	8 tsp. soda
1 Tbsp. vanilla	1 lb. chocolate chips
1 Tbsp. maple syrup	1 lb. M & M's
1 lb. butter	

Cream butter and white sugar. Add eggs, brown sugar, vanilla, maple syrup. When well mixed, add peanut

butter. Add to oatmeal: soda, chocolate chips and M & M's in large bowl. Mix till well blended. Add creamy mixture. Mix together. Scoop out with ice cream scoop and flatten on cookie sheet. Bake at 350° for 12 to 14 minutes.

Raenada Judd

THUMBPRINT COOKIES

1 c. butter	1/2 tsp. salt
1/2 c. brown sugar	2 c. flour
2 egg yolks	Candy kisses
1 tsp. vanilla	

Mix all ingredients together with mixer and roll into small balls. Dip the balls in the leftover egg whites and roll in chopped nuts. Place on an ungreased cookie sheet. Press thumb in center and top with the candy kisses. Bake at 350° for 10-12 minutes.

Mindy Wright

HOLLY WREATHS

30-34 large marshmallows	2 tsp. green food coloring
1 cube butter	4 1/2 c. corn flakes
1 tsp. vanilla	Red cinnamon candies

Melt in large, heavy saucepan marshmallows and butter. Stir until well blended. Add vanilla, food coloring. Remove from heat and add corn flakes. Blend well. Drop by teaspoon on waxed paper. Shape with fingers into wreaths and dot with 3 or 4 red hots for berries.

Betty Beaty

SNOWBALL COOKIES

1/2 c. sugar	1 egg white
3/4 cube butter	Pinch salt
1 egg yolk	Box small vanilla wafers
1 c. well drained pineapple	1 pt. cream
1/2 c. chopped nuts	Sugar
1/2 c. maraschino cherries	Coconut

Cream sugar and butter. Mix egg yolk, pineapple, nuts and cherries together well. Add to sugar and butter. Spread between 3 layers of small vanilla wafers. Mix cream with little sugar; beat stiff. Ice cookies with cream on side and top. Cover with coconut. Make 24 hours before serving. Refrigerate. Makes 24 cookies.

Betty Beaty

APPLESAUCE COOKIES

1 1/2 c. shortening	2 1/2 tsp. cinnamon
2 1/2 c. sugar	1 1/2 tsp. cloves
3 eggs (unbeaten)	1 1/4 tsp. nutmeg
5 c. flour, sifted	2 1/4 c. thick applesauce
1 1/2 tsp. salt	1 1/2 c. raisins or chocolate chips
2 1/2 tsp. baking powder	1 1/2 c. walnuts
1 1/2 tsp. soda	

Cream shortening; add sugar and continue creaming. Add eggs and beat well. Sift together the flour and other dry ingredients. Add dry ingredients to creamed mixture, alternating with applesauce. Mix well. Stir in raisins (chocolate chips) and nuts. Drop on cookie sheet by spoonfuls. Bake at 375° to a golden brown color. Cookie should spring back at touch, approximately 15 minutes.

Debbie Pierce

RAISIN COOKIES

1 1/2 c. raisins	3 1/4 c. flour
1 c. water	1 tsp. salt
1 1/2 c. sugar	1 1/2 tsp. baking soda
1 c. shortening	1 tsp. cinnamon
2 eggs	

Cook raisins in water until juice is nearly absorbed. Cool. Cream sugar, shortening and eggs. Sift dry ingredients and add to creamed mixture. Stir in cooled raisins. Drop by teaspoonful on greased cookie sheet. Sprinkle a little sugar on each. Bake at 375° for 10-12 minutes.

Cathy Taylor

GREAT OATMEAL COOKIES

2 1/2 cubes margarine	1/2 tsp. salt
1 1/2 c. brown sugar	1 tsp. each: nutmeg,
1 c. white sugar	cinnamon, allspice
3 eggs	1 c. walnuts
1 1/2 c. whole wheat flour	2 1/2 c. oatmeal
1 1/2 c. white flour	Raisins or chocolate chips
1 1/2 tsp. soda	(if desired)

Beat margarine, brown sugar, sugar and eggs together. Sift flours, soda, salt and seasonings together. Mix. Add nuts, oatmeal and raisins or chocolate chips. Bake at 350° for 8-10 minutes.

Debbie Pierce

OATMEAL COOKIES

3/4 c. shortening	1 c. flour
1 c. firmly packed	1 tsp. salt
brown sugar	1/2 tsp. soda
1/2 c. sugar	3 c. uncooked oats
1 egg and 1/4 c. water	1 c. coconut
1 tsp. vanilla	

Cream shortening, sugars and vanilla. Add eggs and beat. Combine flour, soda and salt. Stir in oats and coconut. Drop by teaspoon onto ungreased baking sheet. Bake at 375° for 8 to 10 minutes or until light brown.

Mindy Wright

THE BEST OATMEAL COOKIES

1/2 c. shortening	1 tsp. vanilla
1/2 c. butter	1 1/2 c. flour
1 c. brown sugar	1 tsp. salt
1 c. sugar	1 tsp. soda
2 beaten eggs	3 c. oats

Mix first six ingredients, then add dry ingredients. Bake at 350°, 8 to 10 minutes.

Julie Lines

CHOCOLATE OATMEAL COOKIES

2 c. sugar	1/2 c. peanut butter
1/2 c. cocoa	1 tsp. vanilla
1/2 c. milk	3 c. raw quick oats
1 cube butter	Nuts (optional)

Mix first four ingredients in saucepan. Bring to boil for 1 minute. Remove from heat. Add peanut butter, vanilla and oats. Drop on waxed paper with teaspoon. Nuts may be added.

Debra McCarty

CHOCOLATE MINT COOKIES

1 1/2 c. brown sugar	3/4 c. margarine
2 Tbsp. water	2 c. chocolate chips
2 eggs	3 c. flour
1 1/2 tsp. baking soda	1 tsp. salt

In large saucepan, melt brown sugar, margarine and water. Stir until melted. Take off heat. Add chocolate chips, stirring until melted. Then beat in eggs. Add flour, soda and salt. Bake at 350° for 8 minutes. Frost with a peppermint frosting.

Cindy Peden

KEVIN'S CHOCOLATE CHIP COOKIES

1/3 c. shortening	3/4 tsp. salt
1/2 c. granulated sugar	1/2 tsp. soda
1/4 c. brown sugar	1/4 tsp. nutmeg
1 egg	1/2 tsp. cinnamon
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
1 1/2 Tbsp. <u>cold</u> water	1/2 c. chopped nuts (optional)
1 c. sifted all-purpose flour	

Cream shortening, sugars, egg and vanilla and cold water till light and fluffy. Sift together dry ingredients; stir into creamed mixture. Blend well. Add chocolate and nuts. Drop from teaspoon 2 inches apart on a greased

cookie sheet. Bake in moderate oven (375°) 8 to 10 minutes. Remove from sheet immediately. Makes 3 dozen.

Karen Coker

SOFT PEANUT BUTTER COOKIES

1 c. butter or margarine	1 c. peanut butter
1 c. sugar	3 c. flour
1 c. brown sugar	2 tsp. soda
1 tsp. vanilla	Dash salt
2 eggs	

Cream together first four ingredients. Add eggs; mix well. Add peanut butter. Sift together dry ingredients. Add to cookie batter; mix well. Drop by teaspoon on ungreased cookie sheet. Press flat with fork. Bake at 375°, 10 minutes. Makes about 5 dozen cookies.

Lois Daly

PEANUT BUTTER COOKIES

1/2 c. shortening	1 egg, well beaten
1 c. raw or brown sugar	1 tsp. soda
1/2 c. peanut butter	1 1/2 c. sifted whole wheat flour

Cream sugar and shortening. Add egg and peanut butter. Add cream and dry ingredients. Form in balls. Place on cookie sheets and press down with fork. Bake at 350° about 8 minutes.

Lori Shumway

HOLIDAY SUGAR COOKIES

1 c. shortening	3 eggs, beaten
2 c. sugar	5 1/2 c. flour
6 Tbsp. milk	1 tsp. salt
2 tsp. vanilla	3 tsp. baking powder

Cream shortening. Add sugar gradually; cream well. Add milk and vanilla to beaten eggs. Sift all dry ingredients together and add, alternating with liquid ingredients to creamed mixture. Chill at least 3 hours. Roll out small portions of dough at a time to 1/4 inch thickness on a floured pastry cloth. Keep remaining dough in refrigerator and save all scraps after cutting for final rolling so dough does not become overworked. Bake in moderate oven at 350° for 15 minutes. Cookies should be white and not golden brown. Do not overbake. After they have cooled, frost.

Debbie Pierce

AUNTIE LEE'S SUGAR COOKIES

2 c. sour cream	1 tsp. nutmeg
2 eggs	1 tsp. vanilla
2 c. sugar	1/2 c. butter
1 tsp. baking soda	4 c. flour
1 tsp. baking powder	

Cream sugar and butter. Add eggs. Mix other ingredients together. Drop by tablespoon (walnut size); press down. 425°-450°, 4 minutes. These are soft.

Stephanie Chamberlain

NO BAKE COOKIES

2 c. sugar	1 tsp. vanilla
1/2 c. milk	3 c. oats
1 cube margarine	1/2 c. nuts
3 Tbsp. cocoa	1 c. coconut
1/8 tsp. salt	

In a 2 quart saucepan, mix sugar, milk, margarine, cocoa and salt. Cook to boiling. Pour quickly over mixture of vanilla, oats, nuts and coconut. Drop by spoonfuls onto wax paper.

Debe Ridgeway

GINGER CREAMS

1/4 c. shortening	1/2 tsp. soda
1/2 c. honey	1/2 tsp. salt
1 egg	1 tsp. ginger
1/3 c. molasses	1/2 tsp. cinnamon
2 c. sifted whole wheat flour	1/2 tsp. cloves

Cream together shortening and honey; beat in egg. Stir in molasses. Sift dry ingredients and mix together. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake at 400° about 8 minutes. Makes 3 dozen.

Lori Shumway

MOM'S GINGER COOKIES

4 oz. butter	1 tsp. soda
4 oz. lard	4 c. flour
1 c. sugar	1 tsp. soda
1 egg	1 tsp. cinnamon
1/2 c. sour cream	1 tsp. ginger
1/2 c. molasses	

Cream butter and lard well. Add sugar and cream until light. Add egg and beat well. Add sour cream and beat well. Stir soda vigorously into molasses and add frothy mixture to batter and mix in. Combine dry ingredients and add about 1 cup at a time (last cup may need to be mixed in by hand, as dough becomes too dry and heavy for mixer). Chill dough thoroughly (several hours). Roll dough to about 1/4 inch thick on well-floured pastry cloth with well-floured sleeve on rolling pin. Cut in desired shapes. Lightly-greased cookie sheets, 350°, 10-12 minutes.

Susan Hunn

GINGERSNAPS

3/4 c. shortening	1 c. sugar
(1/2 c. Crisco,	1 egg
1/2 c. butter)	4 Tbsp. molasses

1 tsp. cinnamon
1/4 tsp. ginger
Pinch of salt

2 tsp. soda
2 c. flour

Mix liquid ingredients and add dry ingredients. Make in balls the size of marbles. Dip in sugar. Bake slowly at 350°. 6 dozen small.

Cathy Taylor

MELISSA'S SNOWMEN COOKIES

1 1/2 c. sugar
1 c. shortening
2 eggs
1/2 tsp. nutmeg
1/2 tsp. salt

3 1/2 c. flour
1 tsp. baking soda
3/4 c. sour milk
1 tsp. vanilla

Cream together sugar, shortening and eggs in one bowl. In another bowl, combine nutmeg, salt and flour. Stir soda into milk. Alternately add milk mixture and dry ingredients mixture to first bowl and mix well. Add vanilla. Chill. With floured hands, form two balls; one for head and one larger for body. Place together on cookie sheet and press to flatten slightly. Use raisins or nuts to make three buttons. Bake at 350° for 10 minutes.

Note: Dough can be rolled out and cut with cookie cutters.

Debra McCarty

PEANUT BLOSSOMS

1 3/4 c. sifted flour
1/2 c. sugar
1/2 c. brown sugar
1/2 c. shortening
1/2 c. peanut butter

1 tsp. baking soda
1/2 tsp. salt
3 Tbsp. milk
1 tsp. vanilla
1 egg

1. Sift all dry ingredients. 2. Mix shortening, sugar, peanut butter, milk, vanilla and egg. 3. Blend all above together. 4. Shape dough into balls. 5. Roll in sugar and place on baking sheet. 6. Top each with M & M's peanut candy the moment they are removed from oven. Bake at 375° for 10-12 minutes.

Joan Johnson

PINEAPPLE MACAROONS

1 pt. whipping cream
2 c. nuts

1 c. soft Nabisco macaroons
1 pt. pineapple sherbet

Break up macaroons and mix with sherbet, chopped up as best you can and kept frozen. Top with whipped cream. Freeze.

Julie Lines

WALNUT FROSTIES

2 c. flour
1/2 tsp. soda
1/4 tsp. salt
1 c. brown sugar

1/2 c. margarine
1 egg
1 tsp. vanilla

Topping:

1 c. walnuts, chopped
1/2 c. brown sugar

1/4 c. sour cream

Combine first 7 ingredients and shape into 1 inch balls. Place on ungreased cookie sheet and put a thumb-print in each cookie. Add 1 teaspoon topping in each hole. Bake at 350° for 12-14 minutes.

Debbie Rogers

DUMP COOKIES

1 1/2 c. flour
1 tsp. baking soda
1 c. raisins
1/2 c. nuts
1 egg

3/4 c. sugar
1/2 Tbsp. allspice
1/4 Tbsp. cinnamon
1/2 Tbsp. nutmeg
1/2 c. salad oil

Boil raisins in 1 cup water for 10 minutes. Put aside and let cool. Mix all other ingredients together and then add the cooled raisins, water and all. Put in ungreased pan and bake at 350°F. for 20 minutes. While cookies are baking, make a very thin icing out of the following: One

cup powdered sugar, vanilla, and enough real hot water to make it very thin. Pour over cookies as soon as it comes from the oven.

Yoland McInelly

BUTTERNUT SNOWBALLS

1 c. butter	2 c. sifted flour
1/2 c. sugar	1/2 tsp. salt
2 tsp. vanilla	2 c. fine cut nuts

Cream butter, sugar, eggs together until fluffy. Add flour, salt, nuts and blend well. Shape into 1 inch balls. Bake in a slow oven 20 minutes; cool and roll in powdered sugar.

Julie Lines

CAROB DROPS

2 c. sugar	1/4 tsp. salt
2 Tbsp. butter or shortening	1/2 tsp. vanilla
2 Tbsp. carob powder	3/4 c. peanut butter
1/2 c. milk	2 c. quick uncooked oatmeal

Mix sugar, butter and carob powder with milk, then bring to a boil. Then add salt, vanilla and peanut butter. Mix well. Add oatmeal, mixing well. Drop from spoon onto wax paper.

Lori Shumway

SWEDISH ROSETTES

2 eggs	1 Tbsp. lemon extract
2 tsp. sugar	Salad oil
1 c. milk	(about 2 1/2 qt.)
1 c. all-purpose flour	Confectioners' sugar
1/2 tsp. salt	

Beat eggs slightly; add sugar, then milk. Sift flour and salt; stir into egg mixture and beat until smooth (should be about the consistency of heavy cream). Add

lemon extract. Put enough salad oil in a 5 quart deep fryer to fill it about 2/3 full and heat to 400°F. Dip rosette forms into hot oil to heat them; drain excess oil on paper towels. Dip heated forms into batter to not more than 3/4 their depth. If only a thin layer of batter adheres to the forms, dip them again until a smooth layer adheres. Plunge batter-coated forms into hot oil and cook until active bubbling ceases. With fork, ease rosettes off forms and onto paper towels to drain. While still warm, dip in confectioners' sugar or sift sugar over them. Makes 6 dozen.

Betty Beaty

FROSTED CREAMS

1 c. sugar	1 c. molasses
2/3 c. shortening or margarine	4 c. flour
2 tsp. baking soda in 1/2 c. boiling water	1 tsp. ginger
2 eggs	1 tsp. cinnamon
1/2 tsp. salt	1/2 tsp. cloves or allspice
	3/4 tsp. nutmeg

Cream shortening and sugar. Add eggs, one at a time. Beat thoroughly. Add molasses and the 2 teaspoons soda in 1/2 cup boiling water. Add spices to flour and add last. Drop from teaspoon. Bake at 350° until they test done with a toothpick. Frost with butter cream frosting.

This was a recipe from my Grandmother Pearl May Phelps Fisher which she brought from Michigan in the 1940's.

Debbie Freestone

BUTTERSCOTCH BROWNIES

2 c. unsifted flour	1/2 c. butter or margarine
2 tsp. baking powder	2 c. firmly packed brown sugar
1 1/2 tsp. salt	4 eggs
1 (12 oz.) pkg. (2 c.) Nestle butterscotch morsels	1 tsp. vanilla
	1 c. chopped nuts

Preheat oven to 350°. In small bowl, combine flour, baking powder and salt; set aside. Melt over hot (not boiling) water, butterscotch morsels and butter or margarine; remove from heat and transfer to large bowl. Stir in brown sugar. Cool 5 minutes. Beat in eggs and vanilla extract. Blend in flour mixture. Stir in nuts. Spread evenly into greased 15x10x1 inch baking pan.* Bake at 350°F. for 30 minutes. Cool. Cut into 2 inch squares.

*For one (6 ounce) package, recipe may be divided in half. Spread into greased 13x9x2 inch baking pan. Bake for 25 to 30 minutes. Cut 2 inch squares.

Karen Coker

CARAMEL BROWNIES

1 lb. brown sugar	1 tsp. salt
4 eggs	1 tsp. cinnamon
2 c. flour	1 c. chopped nuts

Mix eggs and sugar well. Add other ingredients and mix thoroughly. Spread into greased cookie sheet. Bake at 350° for 22-23 minutes. Time and temperature are critical.

Frosting:

1 box powdered sugar	1/2 c. margarine, softened
1 (8 oz.) cube cream cheese, softened	2 tsp. vanilla

Mix till creamy.

Kathy Willis

BROWNIES

1 cube butter	1 c. flour
1 c. sugar	1/2 tsp. baking powder
2 eggs	1/4 tsp. salt
1 tsp. vanilla	Nuts (optional)
3-4 Tbsp. cocoa	Chocolate frosting

In mixing bowl, add butter, sugar, eggs, vanilla and mix together. Then add cocoa to taste (3-4 tablespoons). Sift in flour, baking powder and salt. Add nuts to batter if you want. Grease and flour pan and put mix in brownie pan and bake for 20 minutes at 350°.

If you double this recipe it fits nicely into a 13x9 inch pan, then frost when cooled and put nuts on top of frosting.

Barb Mortensen

WALNUT FUDGE BROWNIES

1/2 c. flour	2 eggs
1/8 tsp. baking powder	2 sq. unsweetened
1/8 salt	chocolate, melted
1/2 c. butter or	1/2 tsp. vanilla
margarine	1 c. chopped walnuts
1 c. sugar	

Sift flour, baking powder and salt. Mix well butter, sugar and eggs. Beat in melted chocolate and vanilla. Blend in flour mixture. Fold in walnuts. Spread evenly in a lightly greased 8 by 8 by 2 inch baking pan. Bake at 325°F. for about 30 minutes. Let cool before cutting.

Yoland McNelly

SALLY'S BROWNIES

3 sq. Baker's unsweetened	1 1/3 c. flour
chocolate	1 tsp. baking powder
2/3 c. shortening	1/2 tsp. salt
4 eggs	2 tsp. vanilla
2 c. sugar	1 c. nuts

Melt shortening and chocolate and set aside to cool. Beat eggs in large bowl and add sugar. Add chocolate mixture and blend thoroughly. Sift together flour, baking powder and salt. Add to mixture in bowl. Mix well. Add vanilla and stir in nuts. Bake at 350° for 20 minutes or until knife comes out of center clean.

Delicious plain or you may frost with favorite chocolate frosting.

Gail McClure

FAMOUS BROWNIES

2 eggs	1/2 c. plus 2 Tbsp. flour
1 c. sugar	1/2 tsp. baking powder
1/4 stick margarine	1/4 tsp. salt
2 sq. chocolate or	1 tsp. vanilla
6 Tbsp. cocoa	

Mix together eggs and sugar. Melt margarine and cocoa. Add to eggs and sugar. Add flour, baking powder, salt and vanilla; mix well. Bake 20 minutes at 375°. Sift powdered sugar on top and cut in squares after baking (or frost with favorite chocolate frosting). Makes 8x2 inch pan.

Stephanie Chamberlain

CHOCOLATE NUT CRUNCH

2 c. vanilla wafer crumbs	3 well-beaten egg yolks
1 c. chopped nuts	1 1/2 (1 oz.) sq. unsweetened
1/2 c. butter or	chocolate, melted
margarine	1/2 tsp. vanilla
1 c. powdered sugar	3 stiff-beaten egg whites

Combine crumbs and nuts. Put half the crumb mixture in bottom of greased 9-inch square pan. Cream butter and sugar. Add egg yolks. Beat well. Add chocolate and vanilla. Mix well. Fold in egg whites. Spread over crumb mixture. Chill in refrigerator overnight. Cut into squares.

Cathy Taylor

REESE'S BARS

1 c. granulated sugar	6 c. Special K or Rice Krispies
1 c. white syrup	1 (6 oz.) pkg. chocolate chips
1 1/3 c. peanut butter	1 (6 oz.) pkg. butterscotch
(crunchy)	chips

Bring sugar and white syrup to boil in heavy saucepan (or glass bowl in microwave). Add peanut butter and mix well. Put cereal into a large, buttered bowl and pour the syrup over cereal, using a large spoon to turn cereal.

Work fast and cover all the cereal. Spread onto buttered 12x18x1 inch cookie sheet. Melt chocolate chips and butter-scotch morsels in a double boiler (or microwave) and when completely melted, spread over bars. When cool, cut into squares.

Tastes divine!

Judy Davidson

LEMON BAR COOKIES

Crust:

1 c. margarine	Dash salt
1/2 c. powdered sugar	2 c. flour

Filling:

4 eggs	1/4 c. flour
2 c. sugar	6 Tbsp. lemon juice

Crust: Mix together and press into 9x13 inch pan. Bake at 350° for 15 minutes.

Filling: Mix flour and sugar. Add to beaten eggs. Add lemon juice. Pour into slightly cooled crust and bake for 25 minutes or until set. Sprinkle powdered sugar on top. Cut into 1 1/2 inch squares when cool.

Patricia Frost

SCOTCH CRISPIES

1 (12 oz.) butterscotch chips	1 c. peanut butter
	6 c. rice cereal

Melt over hot (not boiling) water butterscotch chips and peanut butter. Stir until mixture is smooth. Put into large bowl. Add rice cereal and mix well. Press mixture into aluminum foil lined 13x9 inch pan. Chill until firm, about 1 hour. Cut into 1 1/2 inch squares.

Betty Beaty

HELLO DOLLY COOKY BARS

1/4 lb. margarine	1 (6 oz.) pkg. chocolate chips
1 1/2 c. crushed vanilla wafers	1 c. chopped nuts
1 c. flaked coconut	14 oz. can Eagle Brand milk

Melt margarine in 9x13 inch pan. Add vanilla wafers and mix. Spread out and add layers of chocolate chips, coconut and nuts. Pour milk over top. Bake at 350° for 25-30 minutes. Cut and cool.

Debe Ridgeway

PECAN PIE SURPRISE BARS

(Taste just like pecan pie!)

1 pkg. yellow cake mix	1 egg
1/2 c. melted butter	1 c. chopped pecans

Filling:

2/3 c. reserved cake mix	1 tsp. vanilla
1/2 c. brown sugar	3 eggs
1 1/2 c. dark corn syrup	

Grease bottom and sides of 13x9 inch baking pan. Reserve 2/3 cup dry cake mix for filling. In large mixing bowl, combine remaining dry cake mix, butter and egg; mix till crumbly. Press in prepared pan. Bake at 350° for 15-20 minutes, until light golden brown. Meanwhile, prepare filling. Pour over crust. Sprinkle with pecans. Return to oven and bake 30-35 minutes, until set. Cool; cut into 36 bars.

Filling: Combine all ingredients. Beat at medium speed 1 to 2 minutes. Bake at 375°.

Paula Brown

PEANUT-GRAHAM BARS

1/2 lb. melted margarine	2 c. peanut butter
1 box powdered sugar	4 sq. chocolate
1 box graham cracker crumbs	

Mix first four ingredients together and press firmly into pan. Melt 4 squares chocolate and pour over above. Refrigerate for several hours. Cut into squares and serve.

Mindy Wright

CRISPY DATE BARS

Crust:

1 c. flour	1/2 c. margarine
1/2 c. brown sugar	

Filling:

1/2 c. sugar	1 c. chopped dates
2 c. Rice Krispies	1/2 c. margarine
1 c. nuts	1 egg, beaten
1 tsp. vanilla	

Frosting:

2 c. powdered sugar	2-3 tsp. milk
3 oz. cream cheese	

Heat oven to 375°. Combine crust ingredients; mix until crumbly. Press into 9 inch square pan. Bake for 10-12 minutes.

In medium saucepan, add dates, sugar, margarine. Cook over medium heat until it boils, stirring always. Simmer 3 minutes. Blend 1/2 cup mixture to egg, then add egg to mixture in pan. Heat until boils. Remove from heat. Add Rice Krispies, nuts, vanilla. Spread over crust.

Make frosting and spread over date mixture.

Cindy Peden

PUMPKIN PIE SQUARES

1 c. sifted flour	1/2 tsp. salt
1/2 c. quick oats	1 tsp. cinnamon
1/2 c. brown sugar	1/2 tsp. ginger
1/2 c. margarine	1/4 tsp. cloves
1 can pumpkin (2 c.)	1/2 c. chopped pecans
1 can evaporated milk	1/2 c. brown sugar
2 eggs	2 Tbsp. margarine
3/4 c. sugar	

Combine flour, oats, 1/2 cup brown sugar and 1/2 cup margarine in mixing bowl. Mix until crumbly. Press into greased 9x13 inch pan. Bake for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves. Beat well. Pour over crust and bake at 350° for 20 minutes. Combine pecans, 1/2 cup brown sugar and 2 tablespoons margarine. Sprinkle mixture over pumpkin and return to oven for another 15 to 20 minutes. Cut into squares and top with whipped cream or ice cream when serving.

Patricia Frost

MAGIC COOKIE BARS

1/2 c. margarine	1 (6 oz.) pkg. semisweet chocolate morsels
1 1/2 c. graham cracker crumbs	1 (3 1/2 oz.) can flaked coconut or 1 1/3 c.
1 (14 oz.) can Eagle Brand sweetened condensed milk	1 c. chopped nuts

Preheat oven to 350° (325° for glass dish). In 13x9 inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine. Mix together and press into pan. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature. Makes 24 bars.

Betty Beaty and Lois Daly

CHOCOLATE WONDER DESSERT

1 c. flour	1 c. powdered sugar
1/2 c. pecans	1/2 large Cool Whip
1/2 c. butter	1 large pkg. instant chocolate pudding mix
1 (8 oz.) cream cheese, softened	3 c. milk

Make crust from 1 cup flour, 1/2 cup pecans, 1/2 cup butter. Mix until crumbly; pat into an 8x12 inch pan and bake at 300°F. for 25 minutes. Cool. Make filling by mixing 1 (8 ounce) cream cheese, 1 cup powdered sugar and 1/2 large Cool Whip. Mix well and spread onto crust. Prepare pudding using pudding mix and 3 cups milk, then spread this onto the cream cheese mixture. Top with the remaining Cool Whip and sprinkle with nuts.

Yoland McInelly, Debbie Freestone

LAYERED DESSERT

Crust:

1 c. flour	1/2 c. nuts
1/2 c. brown sugar	1/2 c. melted margarine

1st Layer:

8 oz. pkg. soft cream cheese	1 c. powdered sugar Large container Cool Whip
---------------------------------	--

3rd Layer: Two small packages pistachio instant pudding (using only 3 cups milk).

4th Layer: Cool Whip.

Spread in buttered 8x12 inch pan first 3 ingredients. Bake at 350° until brown (about 15 minutes). Stir and crumble while baking. With electric mixer, beat cream cheese, powdered sugar. Fold in 1/2 of Cool Whip. Spread over crumbs. Spread mixed pudding over cream cheese layer. Top with rest of Cool Whip. Chill.

Dawn Troilo

CHOCOLATE LAYER DESSERT

- | | |
|------------------------------|---------------------------------------|
| 1 c. flour | 1 c. powdered sugar |
| 1 cube margarine | 1 (9 oz.) tub Cool Whip |
| 1/2 c. chopped nuts | 1 large box instant chocolate pudding |
| 1/2 c. powdered sugar | 2 2/3 c. milk |
| 1 (8 oz.) block cream cheese | |

Mix first 4 ingredients and pat into 9x12 inch pan. Bake at 350° for 15 minutes, then let cool. Beat well the cream cheese and 1 cup powdered sugar, then add the Cool Whip. Spread on top of the baked layer. Mix pudding mix and milk. Spread. Top with more Cool Whip. You may sprinkle with chocolate chips.

Kathy Willis

BANANA SPLIT DESSERT

- | | |
|----------------------------|--|
| 2 c. graham cracker crumbs | 1 c. crushed pineapple |
| 1/2 c. margarine | 1 medium container Cool Whip |
| 2 c. powdered sugar | 4 bananas |
| 1 c. margarine | 1 c. chopped walnuts |
| 2 eggs | 1/2 c. or more of maraschino cherries, chopped or sliced |
| 1 tsp. vanilla | |

Combine first two ingredients and spread in bottom of an 11 x 7 1/2 inch pan. In small bowl, combine next 4 ingredients and beat until light and fluffy. Spread over crumbs. Slice banana on top of that. Next spread drained pineapple and cover with Cool Whip. Sprinkle with nuts and cherries. Refrigerate until set.

Dawn Troilo

CROWN JEWEL DESSERT

- | | |
|--|--|
| 1 pkg. each cherry, orange and lime (or any 3 colors) of jello | 1 1/2 c. cold water |
| 1 pkg. lemon jello | 1/4 c. sugar |
| 4 c. boiling water | 1/2 c. pineapple juice |
| | 1 1/2 c. graham cracker crumbs (crust) |

1/3 c. melted butter
(crust)

2 envelopes Dream Whip

1. Prepare 3 jellos separately, using 1 cup boiling water and 1/2 cup cold water for each. 2. Pour into 3 (8-inch) pans and chill until firm. 3. Combine lemon jello, sugar and 1 cup boiling water; stir. 4. Add pineapple juice and chill until slightly thick. 5. Cut 3 jellos into cubes and prepare Dream Whip. 6. Combine Dream Whip and lemon jello. 7. Fold in jello cubes and pour into crust. Chill 5 hours.

Lori Shumway

IDIOT'S DELIGHT

1/2 lb. graham crackers
1/2 lb. marshmallows,
cut in pieces

1 c. chopped nuts
1 c. chopped dates
1 c. thin cream or canned
milk

Crush graham crackers. Set aside 1/4 cup cracker crumbs. Mix the ingredients. Working with your hands, shape into rolls and roll in the cracker crumbs. Wrap in waxed paper. Refrigerate at least 8 hours. To serve, slice and serve topped with whipped cream.

Olivia Anderson

BUSY DAY TREAT

1 pkg. jello
1 pkg. whipped cream

1 pkg. graham crackers
1 can applesauce

Stir undissolved jello (strawberry, cherry, raspberry) into applesauce. Make one layer of halved grahams in square dish. Spoon over some applesauce mixture. Repeat again, then top with one more layer of grahams and whipped cream. Chill.

Quick and easy on a busy day.

Lois Daly

PEAR TORTE

1 large can pears, drained	3 eggs
2/3 c. pear juice	1 Tbsp. cinnamon
1/2 c. sour cream	1/2 c. sugar
1 box yellow cake mix	1/2 c. chopped nuts

Mix pears, pear juice and sour cream in blender. Add to cake mix. Add eggs, one at a time, beating very well after adding each egg. Mix together cinnamon, sugar and chopped nuts. Butter Bundt pan very well. Sprinkle 1/3 of nut mixture to coat Bundt pan. Add 1/3 of cake mixture. Repeat three times. Bake at 350° about 50 minutes or until cake is done. Cool in pan; turn out on rack. Serve with following sauce:

1 large instant vanilla pudding	1 tsp. vanilla
1 2/3 c. milk	1/2 c. whipped cream
	2 Tbsp. dark rum

Beat together pudding and milk. Blend in remaining ingredients. Sprinkle nutmeg over pudding mixture.

Cathy Taylor

RICK'S FAVORITE DANISH DESSERT

Crust:

1/2 c. powdered sugar	1 c. margarine, melted
2 c. flour	1 c. chopped nuts

Filling:

2 pkg. Dream Whip	1 (8 oz.) pkg. cream cheese
1 c. powdered sugar	

Topping:

2 pkg. Danish dessert (strawberry flavor)	1 box frozen strawberries
--	---------------------------

Crust: Preheat oven to 350°. Mix crust ingredients and press into approximate 16x11 inch pan. Bake until light brown, about 10 minutes. Let set until cooled.

Filling: Whip filling ingredients until smooth. Spread onto thoroughly cooled crust.

Topping: Make Danish dessert according to package directions. Add strawberries. Let cool completely before spreading on filling. Chill and serve.

Karen Coker

PINK LEMONADE FLUFF

70 Ritz crackers	1 small can pink lemonade
1 1/4 c. powdered sugar	concentrate
1 cube plus 2 Tbsp.	1 can Eagle Brand
margarine or butter	1 1/2 envelopes Dream Whip
	1 large ctn. Cool Whip

Crush crackers in blender or by hand. Add powdered sugar and melted butter. Spread in long 9x13 inch pan, saving 1 cup for top sprinkles. In large bowl, combine lemonade, Eagle Brand and Cool Whip. Mix thoroughly. Sprinkle cup of crust over top. Chill for 2 to 3 hours. Serve in squares.

Very rich dessert.

Gail McClure

BLUEBERRY DELIGHT

1 c. graham cracker crumbs	1 c. powdered sugar
1/2 c. melted butter	1 pkg. Dream Whip, prepared
1/2 c. flour	according to directions
3/4 c. chopped nuts	2 Tbsp. milk
1 (8 oz.) pkg. Philadelphia	2 cans blueberry pie filling
cream cheese	

Mix together well first four ingredients. Press into 9x15 inch baking pan and bake at 375° for 10 minutes. Cool. Mix cream cheese, sugar and milk with electric beater. Fold in Dream Whip. Pour mixture over the cooled crust. Top with 2 cans of blueberry pie filling. Refrigerate for several hours or overnight. Serves 10-12.

Judy Davidson

FROZEN STRAWBERRY YOGURT PIE

2 c. strawberry yogurt Graham cracker crust
8 or 9 oz. container of
Cool Whip

Fold Cool Whip into yogurt. Pour into pie shell and freeze until firm. Remove from freezer 1/2 hour before serving time and place in refrigerator for softer texture. Can also use lemon, Mandarin orange or blueberry yogurts.

Lori Shumway

BLITZKUCHEN

4 Tbsp. butter	1/2 c. milk
10 Tbsp. sugar	1 tsp. vanilla
2 eggs, beaten	1/2 tsp. cinnamon
1 1/3 c. flour	1/4 c. chopped walnuts
1 1/2 tsp. baking powder	4 Tbsp. sugar
1/4 tsp. salt	

Cream butter and add 10 tablespoons of sugar. Add eggs and mix. Mix in a small bowl flour, baking powder and salt and add alternately with milk to first mixture. Add vanilla. Pour into greased pan and sprinkle top with remaining ingredients. Bake at 350° for 30 minutes.

Debe Ridgeway

LEMON LUSH

1 1/2 stick butter	1 c. powdered sugar
1 1/2 c. flour	1 c. Cool Whip
1/2 c. chopped nuts	3 (3 oz.) pkg. instant lemon pudding
1 (8 oz.) pkg. cream cheese	4 c. milk

1. Mix butter, flour and nuts together and press into 9x13 inch pan. Bake at 375° for 12 minutes. Cool. 2. Mix together cream cheese, powdered sugar and Cool Whip. Spread on crust (Step 1). 3. Spread the lemon pudding

- and milk (already beaten) on the cream cheese mixture.
4. Gently spread with Cool Whip and sprinkle with nuts.
 5. Refrigerate several hours or overnight before serving.

Mindy Wright and Barb Mortensen

PISTACHIO PUDDING

- | | |
|--|--|
| 1 (20 oz.) can crushed
pineapple in heavy syrup | 1/2 c. nuts |
| 1 box pistachio pudding
(dry) | 1 (9 oz.) container Cool Whip |
| 1 c. miniature marshmallows | Maraschino cherries, drained
(optional) |

Mix pineapple and pudding together. Fold in marshmallows, nuts and Cool Whip. Add cherries if desired (these look nice for Christmas). Chill.

Betty Beaty

BEST VANILLA PUDDING

- | | |
|--------------------|------------------------------|
| 2/3 c. sugar | 4 egg yolks, slightly beaten |
| 4 Tbsp. cornstarch | 4 Tbsp. margarine |
| 1/4 tsp. salt | 4 tsp. vanilla |
| 4 c. milk | |

Mix sugar, cornstarch and salt in 3 quart saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Stir at least half of hot mixture gradually into egg yolks. Blend into hot mixture in saucepan. Boil and stir one minute. Remove from heat; stir in margarine and vanilla. Pour into dessert dishes; cool slightly; refrigerate.

Debe Ridgeway

DATE PUDDING

- | | |
|----------------------|------------------|
| 1 c. flour | 1/2 c. dates |
| 3/4 c. sugar | 2 c. water |
| 2 tsp. baking powder | 1 c. brown sugar |
| 3/4 c. milk | 1 tsp. butter |
| 1/2 c. nuts | |

Combine first 6 ingredients and spread in baking pan. Combine next 3 ingredients and pour on top. Bake at 350°, 45 minutes. Serve topped with whipped cream.

Susan Hunn and Lois Daly

OLD FASHIONED STEAMED CARROT PUDDING

1 c. shredded carrots (raw)	1 tsp. cinnamon
1 c. shredded potatoes (raw)	1 tsp. nutmeg
1 c. sugar	3/4 tsp. salt
1 c. flour	1 tsp. soda
1 c. raisins	1/2 tsp. cloves
1 c. nuts	1 tsp. vanilla
	1/2 c. melted shortening (not oil)

Mix together carrots, potatoes, raisins, nuts and shortening. Then add dry ingredients and mix thoroughly. Fill 3 pound shortening can 3/4 full. Put aluminum foil on top of can and secure with string. Place can in pan with 2 inches of water. Put lid on pan and steam for 3 hours. Serve with hot Lemon Sauce.

Lemon Sauce:

1 c. sugar	2 Tbsp. cornstarch or flour
------------	-----------------------------

Mix the above; stir in 2 cups boiling water and boil 1 minute. Remove from heat. Add:

4 Tbsp. butter	1 Tbsp. lemon rind
1/2 c. lemon juice	

Lodema Ellsworth

BEST EVER ICE CREAM

3 qt. half & half	6 eggs, separated
3 c. sugar	3 Tbsp. vanilla

1. Beat egg whites stiff with 1/2 cup sugar. 2. In separate bowl, mix egg yolks, sugar and half & half. Add

vanilla. 3. Fold in stiff egg whites. 4. Pour into freezer.

Optional: Add 4 baskets mashed strawberries or 1 large can of drained pineapple and chopped nuts. Also chocolate chips are good. 6 quart freezer.

Carolyn Eaton

FUDGESICLE ICE CREAM

4 eggs, beaten	4 c. light cream or additional
2 1/2 c. sugar	can Eagle Brand milk
1 c. cocoa	2 Tbsp. vanilla
1 can Eagle Brand milk	1/2 tsp. salt
6 c. milk	

Fill freezer with additional milk as needed. Mix ingredients and freeze in ice cream freezer.

Lodema Ellsworth

ROOT BEER ICE CREAM

8 eggs	1/2 tsp. vanilla
3 c. sugar	2 Tbsp. root beer extract
2 ctn. Coffee Rich	

Add milk to line. Add all ingredients in ice cream freezer and have some delicious Root Beer Ice Cream.

Barb Mortensen

EVAPORATED MILK SHERBET

1 pkg. Kool-Aid	1 c. sugar
1 can evaporated milk	1/2 c. water

Chill can of milk. Dissolve sugar and Kool-Aid in water. Place chilled milk in chilled bowl and whip until 3 times in volume. Fold in Kool-Aid mixture well. Freeze at coldest point. Do not disturb until completely frozen.

Betty Beaty

ORANGE SAUCE FOR ANGEL FOOD CAKE

1 scant c. sugar	3/4 c. strained orange juice
6 well-beaten egg yolks	2 Tbsp. grated orange rind
1/8 tsp. salt	1 c. whipping cream

Blend sugar and beaten egg yolks. Add salt, orange juice and rind. Cook in double-boiler till thick. Cool. Fold in whipped cream. Serve over slices of angel food cake.

Cathy Taylor

WHITE SAUCE FROSTING

2 Tbsp. butter or margarine	1/2 c. shortening
2 Tbsp. flour	1 c. sugar
1 c. milk	Dash salt
1/2 c. butter or margarine	1 tsp. vanilla

Using first three ingredients, melt butter or margarine over low heat. Blend in flour. Add milk all at once. Cook quickly, stirring constantly, till mixture thickens and bubbles. Cool till chilled. Blend next three ingredients till smooth. Add cold white sauce, beating till smooth. Add dash of salt and vanilla. Mix well.

Karen Coker

HOT FUDGE SAUCE

3/4 c. margarine	2 c. evaporated milk
4 c. confectioners' sugar	1 tsp. vanilla
1 1/3 c. cocoa	

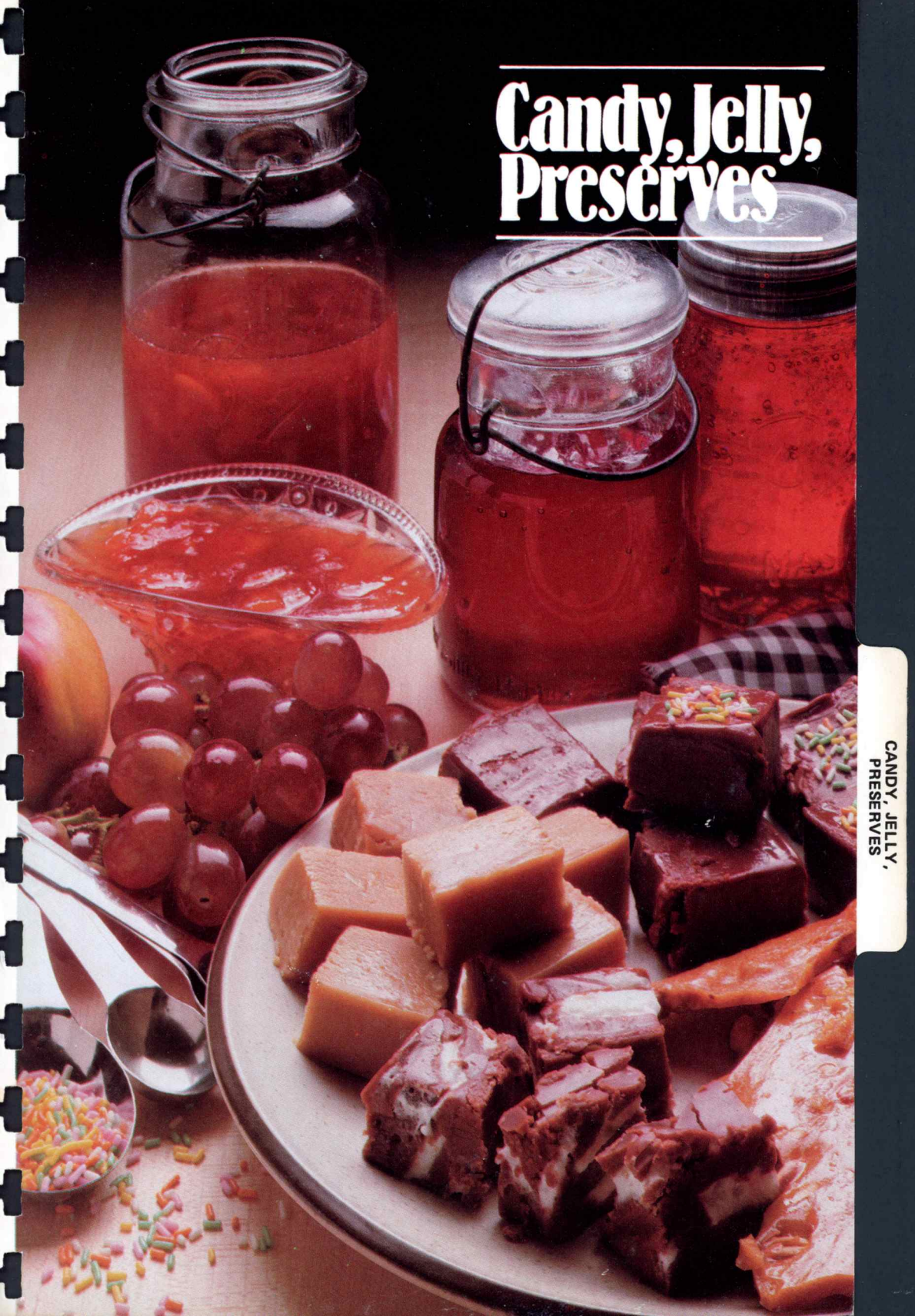
Melt margarine. Add confectioners' sugar and cocoa. Gradually add evaporated milk. Bring to boil for 5 minutes. Yields 4 cups.

Stephanie Chamberlain

notes

notes

Candy, Jelly, Preserves



CANDY, JELLY,
PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

NO-BAKE FUDGE

3 c. oatmeal	1 c. brown sugar
1/2 c. peanut butter	1 1/2 Tbsp. cocoa
1 tsp. vanilla	1/2 c. milk
1 c. white sugar	1 cube margarine

Put in large saucepan the sugar, milk, cocoa and margarine. Let it come to a boil. Boil exactly 1 1/2 minutes. Remove from heat and stir in vanilla and peanut butter. Stir well, then add uncooked oatmeal. Drop on waxed paper and cool 15 minutes.

Olivia Anderson

MICROWAVE 2-MINUTE FUDGE

1 (1 lb.) box confectioners' sugar	1/4 c. milk
1/2 c. cocoa	1 Tbsp. vanilla extract
1/4 tsp. salt	1/2 c. butter
	1 c. chopped nuts

In 1 1/2 quart casserole, stir sugar, cocoa, salt, milk and vanilla together until partially blended (mixture is too stiff to thoroughly blend in all of dry ingredients). Put butter over top in center of dish. Microwave at high 2 minutes or until milk feels warm on bottom of dish. Stir vigorously until smooth. If all butter has not melted in cooking, it will as mixture is stirred. Blend in nuts. Pour into wax paper lined 8x4x3 inch dish. Chill 1 hour in refrigerator or 20 to 30 minutes in freezer. Cut into squares. Makes about 35 squares.

Judy Davidson

AUNT ANITA'S NO-FAIL FUDGE

1 large pkg. milk chocolate chips	1 c. walnuts
1 small pkg. dark chocolate chips	1 c. almonds
	2 giant Hershey's almond bars

- | | |
|-------------------------------------|----------------------------|
| 1 large pkg. miniature marshmallows | 1 cube butter |
| 4 1/2 c. sugar | 1/4 tsp. red food coloring |
| 1 (13 oz.) can evaporated milk | 1 Tbsp. vanilla |

Combine first six ingredients in large bowl. Stir with wooden spoon. Combine next four ingredients in large pan; bring to boil. Let boil for 10 minutes on low heat, stirring occasionally. Pour over dry ingredients and add vanilla. Stir until dissolved. Pour into buttered pan (large). Cover with tinfoil. Refrigerate. Cut with paring knife.

Debbie Pierce

CHOCOLATE FUDGE

- | | |
|---------------------------------|-----------------------------------|
| 3 c. sugar | 1 c. chopped nuts |
| 3/4 c. margarine | 1 tsp. vanilla |
| 2/3 c. evaporated milk | 1 large pkg. milk chocolate chips |
| 1 (7 oz.) jar marshmallow cream | |

Combine sugar, margarine and milk in 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly. Continue to boil 5 minutes over medium heat, stirring constantly. Remove from heat. Stir in chips till melted. Add remaining ingredients; beat till well blended. Pour into greased (may use Pam, etc.) 9x13 inch pan. Cut into squares. Makes 3 pounds.

Kathy Willis

ENGLISH TOFFEE

- | | |
|------------------|-------------------------------|
| 1 c. real butter | 1 Tbsp. Karo |
| 1 c. sugar | Large Hershey's chocolate bar |
| 1/2 c. almonds | Chopped nuts |
| 3 Tbsp. water | |

Cook in heavy skillet butter, water, sugar and Karo. Cook until 290°, then add almonds. Pour in buttered pan and top with chopped Hershey's bar. Wait a few minutes, then spread. Sprinkle with nuts.

Cindy Peden

ENGLISH TOFFEE

1 c. sugar	1/4 tsp. soda
2 cubes margarine	3 Hershey's chocolate bars
2 Tbsp. water	Chopped nuts
1 tsp. vanilla	

Boil sugar, margarine and water for 10 minutes, until brown. (Stir!) Add vanilla and soda. Pour onto foil. Spread Hershey's on while still hot. Sprinkle with chopped nuts. Let cool completely, then break into pieces.

Paula Brown

PECAN BRITTLE

1 c. sugar	1/2 c. white Karo
1 c. water	Pinch salt
1 1/2 c. pecans	2 Tbsp. butter
1 tsp. baking soda	

Cook sugar, Karo, water and salt. Boil to hard ball. Add nuts and cook for 5 minutes. Add butter and soda. Stir quickly and pour in greased pan.

P.S. Have butter and soda measured and ready to put in mixture.

Cindy Peden

MICROWAVE PEANUT BRITTLE

1 c. sugar	1 c. roasted, salted peanuts
1/2 c. light corn syrup	1 tsp. vanilla
1 Tbsp. butter	1 tsp. baking soda

In a 2 quart glass mixing bowl, stir together the sugar and syrup. Microwave it on high 3-4 minutes. Add peanuts; microwave on high 3-5 minutes, until light brown. Add butter and vanilla to syrup, blending well. Microwave on high 1-2 minutes. Peanuts will be lightly browned and syrup very hot. Add baking soda and stir until light and foamy. Pour quickly onto lightly greased cookie sheet. (If raw peanuts are used, add before microwaving sugar-syrup mixture along with 1/4 teaspoon salt.)

Kathy Willis

PEANUT BRITTLE

3 c. sugar	2 Tbsp. butter
1 c. white corn syrup	1 tsp. salt
1 c. water	1 Tbsp. soda
1 lb. raw Spanish peanuts (2 1/2 c.)	

Cook sugar, corn syrup and water until a small amount dropped in cool water forms a hard ball (250°-260°F.). Add peanuts and continue to cook until mixture turns golden brown in color, stirring constantly. Remove from heat and stir in butter and salt. Stir in soda and when mixture reaches its peak of bubbling, pour onto greased cookie sheet or slab. Place in cool place until completely cool and break into pieces.

Sue Raile

CARAMEL (Tender)

1/2 lb. butter	2 cans evaporated milk
2 c. brown sugar	1 tsp. vanilla
2 c. honey	

Melt butter. Add honey, then sugar. Bring to a boil. Add milk a little at a time so candy doesn't stop boiling. Cook to firm ball stage (235°F.). Pour into buttered trays. This candy must be stirred constantly. Cook in heavy-gauge pan on high heat until almost done, then lower to medium heat to prevent sticking. Makes a large batch.

Lori Shumway

DELICIOUS CARAMELS ✓

2 c. sugar	1 1/2 c. white Karo
3 c. whipping cream	

These are the creamiest caramels I've tasted.

In large pan, mix sugar, Karo and 1 cup cream. Cook until 238° or soft ball. Add 2nd cup of cream and cook until 238° or soft ball. Add 3rd cup cream and cook until 240°. Pour in buttered cake pan and let cool and wrap individually.

Cindy Peden

TURTLES

1/2 lb. (28) Kraft caramels	1 1/4 c. small pecan halves
2 Tbsp. cream	Dipping chocolate

Melt caramels in top of double boiler; add cream and stir until smooth. Add pecans and drop by teaspoonfuls onto greased baking sheet. Let stand until firm and not sticky. Pour melted chocolate over top or dip entire turtle in the chocolate.

Betty Beaty

PINK PEPPERMINT PATTIES

1 pkg. confectioners' sugar	1/2 tsp. peppermint extract
3 Tbsp. light corn syrup	Red food coloring or color
3 Tbsp. water	desired

Combine sugar, corn syrup and water in top of a double boiler. Heat over simmering water, stirring several times, until sugar dissolves and mixture is smooth. Remove from heat but let mixture stand over hot water to keep soft for shaping. Stir in peppermint extract.

To make white candies, drop half of mixture, a teaspoonful at a time, onto cookie sheets to form 1 inch rounds. Let stand until firm.

To tint candies, stir a few drops of red coloring into remaining mixture.

Olivia Anderson

BUTTERSCOTCH DROPS

3/4 c. sugar	2/3 c. water
2/3 c. packed brown sugar	6 Tbsp. butter
1/4 c. light corn syrup	

Mix sugar, brown sugar, corn syrup, water and butter in large, heavy saucepan. Cook over medium heat, stirring till sugar is dissolved. Continue cooking without stirring to 270° on candy thermometer (hard threads). Remove from heat. Working quickly, drop by 1/2 teaspoon onto buttered cookie sheets to form small rounds. When set, wrap in wax

paper to keep candy from sticking together or place between layers of wax paper in a tightly closed container.

Olivia Anderson

SPICED NUTS

1 c. sugar	1 tsp. vanilla
1 tsp. cinnamon	3 c. walnuts
6 Tbsp. water	

Add sugar, cinnamon and water and bring to a boil. Boil to soft ball. Remove from heat and add vanilla and nuts. Stir until it thickens. Pour on waxed paper. Separate when cool.

Betty Beaty

MARSHMALLOWS

2 c. sugar	2 egg whites
2/3 c. water	1 tsp. vanilla
2 pkg. gelatin	1/2 tsp. salt
8 Tbsp. water	

Put sugar and water together and boil to a soft ball stage. Soak gelatin in water. Beat egg whites to stiff peaks. Add gelatin to sugar water and beat till it sets up (about 10-15 minutes). Add vanilla and salt. Fold in egg whites. Rinse pan with cold water. Pour in pan. Cool. Cut in squares, roll in coconut or chopped nuts. For different colors, add food coloring to gelatin-sugar mixture.

Olivia Anderson

PEANUT BUTTER CUPS

1/3 lb. graham cracker crumbs (fine)	1 c. peanut butter
1/2 lb. butter or margarine	1 lb. powdered sugar
	2 c. chocolate chips

Combine first four ingredients. Work till smooth. Press into 9x13 inch buttered pan. Melt chocolate chips over hot water and spread over peanut butter mixture. Refrigerate till firm.

Paula Brown

REESE'S PEANUT BUTTER CUPS

1/4 lb. butter	1 (8 oz.) Nestle's chocolate
1/2 c. peanut butter	bar

Soften peanut butter in jar in hot water. Stir till softened. Melt chocolate bar. In large candy cups, drop chocolate by tablespoon. Refrigerate for 15 to 30 minutes. Add softened peanut butter by tablespoon. Refrigerate 15 minutes. Add chocolate to cover peanut butter layer. Refrigerate.

Gail McClure

PEANUT CLUSTERS

1/2 c. sugar	16 oz. semisweet chocolate
1/2 c. canned milk	chips
1 Tbsp. corn syrup	1 c. salted peanuts

Mix sugar, milk, corn syrup in heavy pan. Cook, stirring constantly, over medium heat to boil. Mixture will bubble all over the top. Cook 2 more minutes. Remove from heat. Stir in chocolate chips. Pour chocolate over peanuts. Drop 2 tablespoonfuls on wax paper.

Raenada Judd

COCONUT "MOUNDS" CANDY

2 c. white Karo	2 tsp. vanilla
1 c. sugar	#1 can of coconut
1 tsp. salt	(or 14 oz. pkg.)
1/2 cube butter	

1. Cook first 4 ingredients to firm, soft ball or 238°.
2. Add vanilla and coconut. 3. Stir fast until mixed, then pour into buttered pan.

It is good as is or dip in melted chocolate chips.
Yum-yum!

Carolyn Eaton

QUICK FONDANT

- | | |
|---|--|
| 1/3 c. Eagle Brand
sweetened condensed
milk | 1 c. powdered sugar
1/4 tsp. almond extract |
|---|--|

Mold to firm ball, adding more powdered sugar if necessary. Mold around a well drained maraschino cherry and dip in chocolate at once.

Ways to use: Flavor with peppermint--center for chocolate peppermints. Combine with fruits or nuts--use as centers. Add finely grated orange rind--orange centers. Remove seed from date--stuff with fondant. Add chopped, blanched, toasted almonds--almond centers.

Betty Beaty

HOLIDAY PATIENCE CANDY

(Whether you have patience or not)

- | | |
|------------------|----------------------|
| 3 c. sugar | 1 tsp. vanilla |
| 2 c. canned milk | 1 c. chopped walnuts |
| 1 Tbsp. butter | |

On medium low, melt in heavy skillet 1 cup sugar. Stir constantly. Very slowly add 1 cup canned milk and bring to bubbly stage. Gradually add 1 cup sugar, then 1 cup canned milk, then another cup of sugar. After each addition, mixture should reach the boiling stage. Stirring constantly, cook until candy, when dropped in cold water, will form a soft ball (about 20 minutes). Remove from heat. Add 1 heaping tablespoon of butter and 1 teaspoon vanilla. Beat as long as possible, then add 1 cup chopped nuts. (Do not touch sides of pan while beating.) Beat until candy loses gloss. Pour into buttered baking dish or pan. Cool.

Cut into squares like fudge and wrap in wax paper. Takes about 1 1/2 to 2 hours from start to finish.

Truly scrumptious!

Debbie Pierce

MERINGUE KISSES

4 egg whites	1 1/2 c. sugar
1/4 tsp. salt	1 (12 oz.) pkg. chocolate chips
1/4 tsp. cream of tartar	
2 tsp. vanilla	1/2 c. chopped pecans (optional)

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Gradually add sugar and beat until stiff peaks form. Fold in chips and nuts. May use food coloring and/or peppermint extract if desired. Bake on cookie sheet covered with brown paper. Make kisses no bigger than 1/2 dollar. Oven temperature 300°, time 25 minutes.

Dawn Troilo

STRAWBERRY JAM

3 1/2 c. prepared strawberries	1/4 c. lemon juice
5 c. sugar	1 box pectin

(Makes one batch.) Sterilize jars and lids and keep them hot. Remove caps from strawberries. Crush fruit. In large saucepan, combine fruit, lemon juice and pectin. Bring to full boil over high heat, stirring constantly. At once stir in all sugar. Stir and bring to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam. Immediately put into hot jars. Wipe spills. Place. Put on lid and ring tight.

Shake jar several times and turn upside down for 30 to 45 minutes. Turn right side up. Most jars will be sealed by now. Some will pop instantly, some will take a few minutes. Check all tops to make sure they sealed by touching the top of lid and pushing in. If lid is inverted, it sealed. If it pops up and down at touch, wait a few minutes and do it again. If it doesn't stay inverted, put in fridge and use promptly.

Debbie Pierce

SUGARLESS JAM

1 (6 oz.) can apple juice	8 oz. snipped dry apricots
1 1/2 c. water or apple juice	1/2 tsp. almond extract
	1/2 tsp. cinnamon

Variations: Pears and orange rind, apple (dried) and raisins, apricot-pineapple.

In saucepan, combine juice, water and apricots. Bring to boil; reduce heat. Stir in extract and cinnamon. Mixture will thicken. Store in refrigerator. Makes 2 1/2 cups.

Betty Beaty

FIG JAM (All flavors)

8 c. peeled figs	6 oz. flavored Jell-O
8 c. sugar	(raspberry, strawberry,
2 boxes Sure-Jell	mixed fruit or any flavor
	in which the fruit has
	small seeds)

Put peeled figs into large cooking pot on medium heat. Mash figs with potato masher. Add 2 boxes of Sure-Jell. Bring to hard boil (one you can't stir down). Stir and mash figs as it cooks for 15 minutes. Be careful it doesn't burn on medium heat. Add Jell-O and boil 1 minute. Add sugar and bring back to full hard boil for 1 minute. Put into sterilized jars. Use bottle recipe for water bath.

Betty Beaty

MICROWAVE JAM

2 c. diced or crushed fruit	1/2 tsp. butter
1 1/2 c. sugar	

Strawberry: 1 1/2 tablespoons lemon juice.
Other berries: 1 tablespoon lemon juice.
Apricot: 2 tablespoons lemon juice.

Prepare fruit (pit, crush, etc.) and put it in a 2 1/2 - 3 quart glass bowl. Add sugar, butter and specified

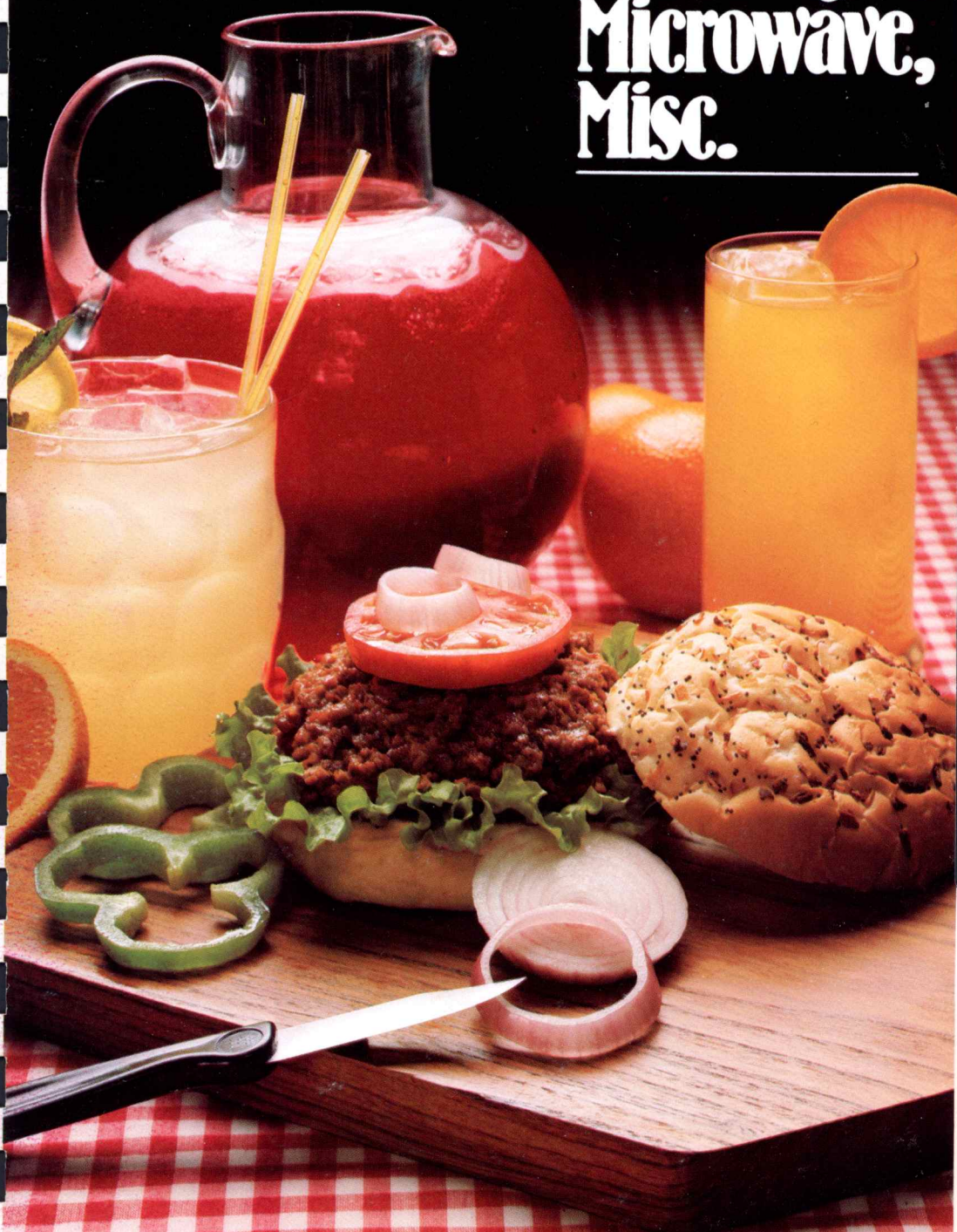
amount of lemon juice. Allow to stand till juices form, about 30 minutes. Cook, uncovered, on high power about 15 minutes. As soon as mixture starts to boil (6-8 minutes) stir it. Continue cooking, stirring every 2 to 3 minutes. When jam has cooked a total of about 13 minutes, spoon out 1 tablespoon into custard cup; cool in freezer for 5-7 minutes or refrigerate 15 minutes, then test consistency. If you like it thicker, reheat jam to boiling; boil 2 minutes, then test consistency again.

Kathy Willis

** NOTES **

** NOTES **

Beverages, Microwave, Misc.



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES, MICROWAVE, MISCELLANEOUS

PUNCH BASE (Makes 9 quarts)

5 pkg. cherry Kool-Aid	2 c. orange juice
5 pkg. orange Kool-Aid	2 c. pineapple juice
10 c. sugar	

Mix and boil for a few minutes. One cup syrup makes 2 quarts punch.

Carolyn Eaton, Patricia Frost

FRUIT PUNCH

3 qt. unsweetened pineapple juice	1 pt. fresh strawberries, quartered
Juice of 8 oranges	Juice of 8 lemons
2 c. sugar	Juice of 3 limes
4 qt. dry ginger ale	1 c. mint leaves
	2 qt. plain soda water

Mix ingredients and chill.

Karen Coker

CRANBERRY PUNCH

1 small jar cranberry juice	1 small can frozen lemonade
1 small can frozen orange juice	1 large bottle 7-Up or ginger ale

Mix cranberry juice and frozen concentrates (undiluted) together. Add soda and serve.

Sue Raile

HOMEMADE ROOT BEER

8-10 lb. dry ice	5 lb. sugar
5 gal. water	3 oz. root beer extract

Combine in large container sugar and water with extract. Dissolve sugar. Add ice and continue to stir, making sure ice does not stick to bottom. (It is easier if ice is hammered in small pieces before dropping in water.) Stir until ice is melted. Serve immediately. To revive root beer that has sat too long and lost carbonation, add more ice and stir. Yields 5 gallons.

Gail McClure

HOLIDAY SLUSH

- | | |
|------------------------------------|-------------------------------------|
| 1 (46 oz.) can pineapple juice | 5 pkg. lemonade Kool-Aid |
| 1 (12 oz.) can frozen lemonade | 5 c. sugar |
| 1 (12 oz.) can frozen orange juice | 5 mashed bananas |
| | 1 (46 oz.) cranberry juice cocktail |
| | 1 (2 liter) bottle ginger ale |

Mix all ingredients together in large container except cranberry juice and ginger ale. Add enough water to make a strong base punch. Freeze for at least 24 hours. Take out of freezer 5 hours before serving time. Slush up and dump in punch bowl. Pour in cranberry juice and ginger ale. Serve.

Debbie Rogers

STRAWBERRY FRAPAIT (Good!)

- | | |
|--------------------|-----------------------------|
| 2 c. boiling water | 1 (6 oz.) strawberry Jell-O |
| 2 c. sugar | 1 pkg. frozen strawberries |
| 2 c. cold water | 16 oz. pineapple |

Combine boiling water, sugar and Jell-O. When dissolved, add cold water. Add strawberries and leave till melted, then add pineapple. Stir and freeze. Before serving, set out one hour; mash and mix with 2 quarts Sprite.

Paula Brown

PINK FRAPPE

- | | |
|---------------------------|---------------------------|
| 1 c. sugar | 1 pt. cranberry juice |
| 1 1/2 c. lemon juice | 1 - 1 1/2 gal. raspberry |
| 2 (46 oz.) cans pineapple | sherbet |
| juice | 1 jar maraschino cherries |
| 2 (1 qt.) bottles | 1 can pineapple chunks |
| Sprite/7-Up | Mint leaves |

Combine sugar and juices. Add sherbet. Garnish with pineapple and cherries on picks with mint leaves. Yields 2 gallons.

Very fancy drink to impress your company.

Gail McClure

BANANA FREEZE PUNCH

- | | |
|---------------------|----------------------|
| 4 c. hot water | 2 lemons |
| 2 c. sugar | 2 bottles ginger ale |
| 2 cans orange juice | 4 or 5 bananas |

Add hot water and sugar and dissolve sugar and orange juice and lemon juice and freeze. When ready to serve, add ginger ale and mashed bananas.

Deniece Burden

ORANGE JULIUS

- | | |
|-----------------------------|---------------------------|
| 1 small can of orange juice | 1/4 to 1/2 c. of sugar |
| 1 can of milk | 1 tsp. vanilla |
| 1 can of water | 1 to 2 trays of ice cubes |

Optional: Add 1 egg.

Put ingredients into blender and blend until ice is chopped up finely and mixture is thick and slushy.

This is much better than the Orange Julius you buy!

Judy Davidson, Stephanie
Chamberlain, Debra McCarty

HOT MULLED CIDER

1/2 c. brown sugar
1 tsp. whole allspice
1 tsp. whole cloves
1/4 tsp. salt

Dash ground nutmeg
3 inches stick cinnamon
2 qt. apple cider
Orange wedges

Combine sugar, allspice, cloves, salt, nutmeg, cinnamon and cider in large saucepan. Slowly bring to boiling; cover and simmer 20 minutes. Remove spices. Serve in warmed mugs with orange wedge.

Kathy Willis

FRUIT FLAVOR POPS (Fun for the kids!)

1 (3 oz.) pkg. gelatin
(any flavor)
1/2 c. sugar

2 c. boiling water
2 c. cold water

Dissolve gelatin and sugar in boiling water. Add cold water. Pour into paper cups or pop molds. Freeze about 2 hours. Insert spoons or sticks. Freeze at least 8 hours. Makes 4 cups or 8-9 large pops.

Debbie Freestone

POPSICLES (24 popsicles)

1 large pkg. Jell-O
1 pkg. Kool-Aid
2 c. hot water

2 c. cold water
1 c. sugar

Dissolve well and pour into popsicle holders. Freeze.

Carolyn Eaton

FUDGESICLES (Fun for the kids!)

6 oz. pkg. chocolate
pudding
3/4 c. sugar

3 1/2 c. water
1 c. whipping cream

Combine contents of pudding and 3/4 cup sugar in a large saucepan. Slowly add 3 1/2 cups water, stirring to keep mixture smooth. Cook over medium heat, stirring steadily until mixture starts to boil. Remove from heat. Cool to room temperature, stirring occasionally. Pour cooled mixture into square baking pan. Freeze until ice crystals form around edges, about 45 minutes. Turn into large mixer bowl. Beat until smooth. Fold in 1 cup heavy cream, whipped. Spoon into 12 paper cups. Insert a wooden stick or spoon into each cup. Freeze until firm. Peel off paper to serve.

Debbie Freestone

CARAMEL CORN

Syrup:

1 cube margarine
1 lb. brown sugar

1 c. white corn syrup
1 can Eagle Brand milk

Three batches popped corn, lightly salted. Combine first 3 ingredients. Stir over medium heat until well blended. Cook for 3 minutes. Add canned milk. Cook until soft ball. Pour over popped corn.

Sue Raile

KARO KRAZY KRUNCH

2 qt. popped corn
1 1/3 c. pecans
2/3 c. almonds
1/2 c. Karo

1 1/3 c. sugar
1 c. margarine
1 tsp. vanilla

Mix popped corn and nuts in a large bowl. Combine sugar and margarine and Karo in a 1 1/2 quart saucepan. Bring to a boil over medium heat, stirring constantly. Continue boiling to crack stage; remove from heat. Stir in vanilla. Pour over popped corn and nuts; mix to coat well. Turn out on cookie sheet to dry or press into balls. Store in tightly covered container. Makes about 2 pounds.

Patricia Frost

MOTHER GOOSE POPCORN

1 1/2 c. powdered sugar	1 c. sugar
11 Tbsp. milk	1/4 tsp. red food coloring
1 tsp. vanilla	Dash of salt
1 Tbsp. butter	

Mix ingredients in saucepan and boil 2 minutes. Pour over 6 quarts popped popcorn; stir until well coated.

Yoland McInelly

SALT DOUGH CLAY

4 c. flour	2 c. water
1 c. uniodized salt	1 Tbsp. salad oil
2 Tbsp. alum	

Mix and put in plastic bag. Store in refrigerator.

Betty Beaty

BUBBLE BATH

1 c. epsom salts	4 or 5 drops perfume
1/2 c. powdered detergent	4 or 5 drops food coloring
4 or 5 drops glycerine	

Stir and blend until evenly colored. Store in pretty bottles.

Betty Beaty

A HAPPY HOME

4 cups of love	5 spoons of hope
2 cups of loyalty	2 spoons of tenderness
3 cups of forgiveness	4 quarts of faith
1 cup of friendship	1 barrel of laughter

Take love and loyalty; mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope; sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

Kathy Willis

notes

notes

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

Appetizer	
Sweet-n-Sour Meatballs	
Sesame Pork Tidbits with	
Sweet & Sour Sauce - - - - -	3
Clam Dip	
Velveeta Cheese Dip - - - - -	4
Guacamole Dip	
Fresh Fruit Sauce or Dip	
Vegetable Dill Dip - - - - -	5
Bean Dip	
Hamburger Chili Dip	
Mexican Fiesta Dip - - - - -	6
2 Step Acapulco Dip	
Hot Sauce	
Mustard Relish - - - - -	7

SOUPS, SALADS, VEGETABLES

Clam Chowder	
Potato Cheese Soup	
Mexican Meatball Soup - - - - -	9
Lentil Soup	
Potato Shrimp Salad - - - - -	10
Bean Salad	
Sweet & Sour Bean Salad	
Broccoli Salad - - - - -	11
Yummy Layered Salad	
Chicken Mousse - - - - -	12
Sweet and Sour Cucumbers	
Cranberry Salad	
Lemon/Cranberry	
Holiday Salad - - - - -	13
Holiday Cranberry Salad	
Wendy's Apple Salad - - - - -	14
Strawberry Salad	
Grape Salad	
Fresh Fruit Salad - - - - -	15
Yum Yum Salad	
Broccoli Casserole	
Zucchini a-la-King - - - - -	16

Batter for Fried Zucchini	
Mixed Vegetables in Cheese	
Sauce	
Vegetable Pil - - - - -	17
B-B-Q Green Beans	
Yam and Apple Casserole	
Yam & Apple Bake - - - - -	18
Sweet Potato Souffle	
Tangerine Sweet Potato	
Casserole - - - - -	19
French Onion Pie	
Make Ahead Potato Casserole - - -	20
Potato Casserole	
Mashed Potato Miracle	
Scalloped Potatoes - - - - -	21
Melba's Au Gratin Potatoes	
Barbecued Beans	
Boston Style Beans- - - - -	22
Bleu Cheese Dressing	
Yummy French Dressing	
Celery Seed Dressing - - - - -	23

MAIN DISHES

Chicken Sour Cream Enchiladas	
Pam's Terrific Sour Cream	
Enchiladas	
Enchilada Sauce - - - - -	25
Chimichungas	
Swiss Enchiladas - - - - -	26
Mock Enchilada Casserole	
Tasty Italian Lasagne - - - - -	27
Lasagne	
Lasagne - - - - -	28
Fancy Lasagne	
Barbeque Chicken - - - - -	29
Corn Beef Barbeque	
Barbeque Beef Brisket - - - - -	30
Barbeque Ribs	
Hamburger Pepper Steak	
Quiche Lorraine - - - - -	31

Quiche	
Tamale Pie - - - - -	32
Shelley's Fillatta Rolls	
Microwave Meat Loaf - - - - -	33
Party Hash and Eggs	
Egg and Cheese Casserole	
Meal in One - - - - -	34
Tuna Casserole	
Hobgoblin Goulash - - - - -	35
Dinner in a Pumpkin	
Stuffed Turkey Slices - - - - -	36
Homemade Chicken and Noodles	
Sweet Georgia Chicken - - - - -	37
Lemon Chicken	
Hot Chicken Salad	
Chicken Spaghetti - - - - -	38
Mom's Chicken Cacciatore	
Swiss Steak - - - - -	39
Beef Stroganoff	
Sausage Skillet Dinner	
Cabbage Rolls - - - - -	40
Mom's Stuffed Peppers - - - - -	41
Stuffed Pork Chops	
6 Layer Dinner	
Saucy Franks - - - - -	42
Stuffed Hot Dog Rolls	
Quick-Chili	
Mom's Fiesta Spanish Rice - - - - -	43
Hawaiian Supper	
Speedy Chop Suey - - - - -	44
Fried Rice	
Barley Pilaf	
Meat Marinade Sauce - - - - -	45
Deep Fried Fish Batter - - - - -	46

BREADS, ROLLS, PASTRIES

White Bread	
Date Nut Bread	
Cinnamon Bread - - - - -	47
Whole Wheat Bread	
Mexican Spoon Bread - - - - -	48

LaVaughn's Banana Bread	
Fast Pizza Dough	
Apple Bread - - - - -	49
Cinnamon Carrot Loaf	
Cranberry Bread	
Christmas Bread - - - - -	50
Bran Bread	
Tender Whole Wheat Bread	
or Delicious Rolls - - - - -	51
Mom's Cranberry Bread	
Pumpkin Bread	
Orange Bread - - - - -	52
Monkey Bread	
Indian Popovers - - - - -	53
Pancakes	
Wheat Cakes	
Banana Quick Bread - - - - -	54
Banana-Nut Bread	
Banana-Nut Bread - - - - -	55
Banana Nut Bread	
Mouth-Watering Cinnamon Rolls	
Hot Rolls - - - - -	56
Quick Yeast Rolls - - - - -	57
Grandmother's Old Fashioned Vinegar Rolls	
Quick & Easy Yeast Rolls - - - - -	58
Christmas Rolls	
Orange Pinwheel Rolls - - - - -	59
Date Nut Rolls	
12 Hour Butterhorns - - - - -	60
Basic Roll Dough	
6 Weeks Bran Muffins	
Whole Wheat Muffins - - - - -	61
Biscuits	
Dutch Oven Biscuits	
Make Your Own Bisquick	
No Fail Cream Puffs - - - - -	62
Spudnuts	
Fresh Strawberry Pie - - - - -	63
Fresh Strawberry Pie	
Pumpkin Pie	
Strawberry Pie - - - - -	64

Sour Cream Raisin Pie	
Lemon Creme Pie	
Pumpkin Pie- - - - -	-65

Tarts - - - - -	-66
-----------------	-----

Delicious Non-Meat Mincemeat-	-67
-------------------------------	-----

CAKES, COOKIES, DESSERTS

Sour Cream Chocolate Cake	
Carrot Cake	
Carrot Cake/Cream Cheese	
Frosting - - - - -	-69

No Icing Chocolate Chip Cake	
Chocolate Cake Pudding - - -	-70

Mayonnaise Chocolate Cake	
Chocolate Texas Sheet Cake -	-71

Easy Chocolate Cake	
Three Hole Chocolate Cake - -	-72

Cocoa Peppermint Cake	
Mandarin Orange Cake - - - -	-73

Poppy Seed Cake	
Apple Everything Cake	
Applenut Cake - - - - -	-74

Moist Fresh Apple Cake	
Lemon-Jello Cake - - - - -	-75

Oatmeal Cake	
Dump Cake - - - - -	-76

Strawberry Cake	
Mincemeat Cake - - - - -	-77

Hard Time Cake	
Better Than "Sex" Cake	
Rhubarb Cake - - - - -	-78

Coconut Pumpkin Cake	
Sour Cream Coffee Cake - - -	-79

Italian Cream Cake - - - - -	-80
------------------------------	-----

Cherry Nut Fruit Cake	
Gram's Fruitcake - - - - -	-81

Orange Slice Loaf	
Grandma's Jelly Roll	
Monster Cookies- - - - -	-82

Thumbprint Cookies	
Holly Wreaths	
Snowball Cookies - - - - -	-83

Applesauce Cookies	
Raisin Cookies - - - - -	84

Great Oatmeal Cookies	
Oatmeal Cookies	
The Best Oatmeal Cookies - - -	85

Chocolate Oatmeal Cookies	
Chocolate Mint Cookies	
Kevin's Chocolate Chip Cookies-	86

Soft Peanut Butter Cookies	
Peanut Butter Cookies	
Holiday Sugar Cookies - - - -	87

Auntie Lee's Sugar Cookies	
No Bake Cookies - - - - -	88

Ginger Creams	
Mom's Ginger Cookies	
Gingersnaps - - - - -	89

Melissa's Snowmen Cookies	
Peanut Blossoms - - - - -	90

Pineapple Macaroons	
Walnut Frosties	
Dump Cookies - - - - -	91

Butternut Snowballs	
Carob Drops	
Swedish Rosettes - - - - -	92

Frosted Creams	
Butterscotch Brownies - - - -	93

Caramel Brownies	
Brownies - - - - -	94

Walnut Fudge Brownies	
Sally's Brownies - - - - -	95

Famous Brownies	
Chocolate Nut Crunch	
Reese's Bars - - - - -	96

Lemon Bar Cookies	
Scotch Crispies - - - - -	97

Hello Dolly Cooky Bars	
Pecan Pie Surprise Bars - - - -	98

Peanut-Graham Bars	
Crispy Date Bars - - - - -	99

Pumpkin Pie Squares	
Magic Cookie Bars - - - - -	100

Chocolate Wonder Dessert
Layered Dessert - - - - - 101

Chocolate Layer Dessert
Banana Split Dessert
Crown Jewel Dessert - - - - - 102

Idiot's Delight
Busy Day Treat - - - - - 103

Pear Torte
Rick's Favorite Danish
Dessert - - - - - 104

Pink Lemonade Fluff
Blueberry Delight - - - - - 105

Frozen Strawberry Yogurt Pie
Blitzkuchen
Lemon Lush - - - - - 106

Pistachio Pudding
Best Vanilla Pudding
Date Pudding - - - - - 107

Old Fashioned Steamed Carrot
Pudding
Best Ever Ice Cream - - - - - 108

Fudgesicle Ice Cream
Root Beer Ice Cream
Evaporated Milk Sherbet - - - 109

Orange Sauce for Angel
Food Cake
White Sauce Frosting
Hot Fudge Sauce - - - - - 110

CANDY, JELLY, PRESERVES

No-Bake Fudge
Microwave 2-Minute Fudge
Aunt Anita's No-Fail Fudge - - 111

Chocolate Fudge
English Toffee - - - - - 112

English Toffee
Pecan Brittle
Microwave Peanut Brittle - - - 113

Peanut Brittle
Caramel
Delicious Caramels - - - - - 114

Turtles
Pink Peppermint Patties
Butterscotch Drops - - - - - 115

Spiced Nuts
Marshmallows
Peanut Butter Cups - - - - - 116

Reese's Peanut Butter Cups
Peanut Clusters
Coconut "Mounds" Candy - - - 117

Quick Fondant
Holiday Patience Candy - - - - 118

Meringue Kisses
Strawberry Jam - - - - - 119

Sugarless Jam
Fig Jam
Microwave Jam - - - - - 120

BEVERAGES, MICROWAVE, MISCELLANEOUS

Punch Base
Fruit Punch
Cranberry Punch
Homemade Root Beer - - - - - 123

Holiday Slush
Strawberry Frapait - - - - - 124

Pink Frappe
Banana Freeze Punch
Orange Julius - - - - - 125

Hot Mulled Cider
Fruit Flavor Pops
Popsicles
Fudgesicles - - - - - 126

Caramel Corn
Karo Krazy Krunch - - - - - 127

Mother Goose Popcorn
Salt Dough Clay
Bubble Bath
A Happy Home - - - - - 128

We Can Create a Cookbook For You Too!



It's Fun—It's Easy—It's Profitable

All you have to do is furnish recipes and we provide FREE recipe forms to help you. Your book is completely yours because your organization's name and town are printed on the front cover. The name of every person who submits a recipe is printed right with their recipes.

Your Books Are Self Financing

You figure the exact cost of your books from our Price Chart. Costs are figured on the number of recipes you want printed and the number of books you want to order.

“FREE Features” Included In Your Cookbook Are:

- ★ **Free Credit for 60 Days** with no interest or handling charges.
- ★ Beautiful, expensive, four color process, **Washable Standard Covers**
- ★ **Free Shipping—We Pay the Freight.**
- ★ **Free Coupon Page** to help you sell more of your cookbooks.
- ★ **7 Pages of Helpful Cooking Information** on the backs of your dividers.
- ★ **Free page of your Officers and Members, One Photograph** of your choice.
- ★ **Free Personalized Expression of Appreciation**, and **Free Table of Contents.**
- ★ The Compiling and Printing of your **Recipe Index.**
- ★ **Assembling and Binding** of books with full length plastic ring binders which allow the book to lie flat while in use.



COOKBOOK PUBLISHERS, INC.

13550 West 108th St., P.O. Box 12918, Lenexa, Kansas 66212

Gentlemen: Please send complete free information on compiling a personalized cookbook for my organization. The name of my organization is:

(If church organization include name and denomination of church)

Please send information to:

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

I understand that sending for this information does not obligate me in any way.

cpi

Fill in Coupons Below — Cut Out and Mail

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

Judy Davidson
1120 E. Kael
Mesa, AZ 85203

Please mail _____ copies of your Cookbook @ \$6.00 each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

Judy Davidson
1120 E. Kael
Mesa, AZ 85203

Please mail _____ copies of your Cookbook @ \$6.00 each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

This Cookbook is a perfect gift for Holidays, Weddings, Anniversaries and Birthdays.

To order extra copies as gifts for your friends, please use the above Order Forms.

* * * * *

Cookbook Publishers, Inc. has published millions of personalized cookbooks for every kind of organization from every state in the union. We are pleased to have the privilege of publishing this fine cookbook.

Would you like a personalized cookbook for your own favorite organization? Just fill in the coupon on the reverse side or write to:

COOKBOOK PUBLISHERS, INC.
13550 W. 108th St.
P.O. Box 12918
Lenexa, Kansas 66212



GRANOLA CEREAL

8 cups granola mix
1 cup wheat germ
1 cup powdered milk (regular)
 ($1\frac{1}{2}$ cups if instant)
1 cup soy granules
1 cup flake coconut
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ cup raw sunflower seeds

$\frac{1}{2}$ cup sesame seeds
 $\frac{1}{4}$ cup other nuts if desired
 (soy nuts or sliced almonds
 are good)
 $\frac{1}{4}$ cup dried fruit, cut to
 desired size (raisins,
 dried cherries, pears or
 apples are delicious)

Mix all the above ingredients together.

Heat together $1\frac{1}{4}$ cups salad oil and $1\frac{1}{4}$ cups honey. Pour over dry mixture above and mix until well coated. Spread on two cookie sheets and heat in center of 325° oven for 10 minutes (NO LONGER!). Lower temperature to 200° . Stir frequently. After 20 minutes, interchange sheets on racks and cook 20 more minutes. Cool on pans and put in airtight storage container. Use within a month (if your family will let you keep it that long.)

100% WHOLE WHEAT BREAD

Place ingredients into bowl with kneading system in place.

- Add: (1) 5 to 5½ cup hot tap water
(2) 2/3 cup oil
(3) 1/3 to 2/3 cup honey
(4) 1 table-spoon salt

Mix: Run machine for 30 seconds on speed 1. Stop machine.

- Add: (1) 4 to 5 cups of flour - Sprinkle over liquid. The consistency should be like a thin cake batter. If gluten flour is used it should be added at this point.

Mix: Run machine until batter is smooth. Use speed 1.

- Add: (1) 3 table-spoons Saf instant yeast

Mix: Run machine for 30 seconds on speed 1 while adding 1 to 2 cups flour at a time until the sides and bottom of the bowl are free from batter. The total flour used in the batter should be 12 to 14 cups. Stop the machine.

- Add: (1) 1 to 1½ cups additional flour - Place the lid on the bowl. Turn machine to speed 2. Knead the batter with the machine for 4 to 6 minutes. Usually, 5 minutes is just right. Stop the machine. Oil your hands and shape the loaves (do not use flour). Raise in the oven at 150 degrees until loaves are double in size. This takes about 20 minutes. Turn oven to 350 degrees and bake for 25 to 30 minutes. Baking time will depend on size of loaves as well as on oven temperature.

Salt: Ascorbic acid may be used in place of salt for low salt diet requirements.

HONEY BUTTER

- Add: (1) 1 pound of margarine
(2) 1/4 pound of butter
(3) 1 cup of honey
(4) 5 to 6 table-spoons of marshmallow creme

Mix: Place into bowl with wire whips and mix until fluffy. Honey Butter can be stored in the refrigerator.

8